

# appetizers

## buratta bruschetta

sweet 100 tomatoes, basil, mint, extra virgin olive oil, grilled bread, saba vinegar nine

## beef carpaccio

all natural buckhead beef, prima donna cheese, spicy pepper infused extra-virgin olive oil, home-made bread sticks nine

## shrimp cocktail

five poached jumbo shrimp, cocktail sauce fifteen

## tuna tartare

sweet pea aioli, asian vinaigrette, sweet soy fourteen

## jumbo lump crab cake

salsa, avocado, chipotle aioli thirteen

## parmigiano flan

poached asparagus, english pea vinaigrette nine

## cedar plank skins

wood-stone oven "smoked" potatoes, bacon, english oak cheddar, roasted corn, scallion sour cream six

## "paella" shrimp scampi

shrimp, saffron, chorizo, peas, tomatoes, lemon butter sauce fifteen

## artisan salami

salami, arugula, fennel, prima donna cheese eleven

# soups

## pork green chili

roasted green poblano chilis, slow braised pork,  
roasted corn, potatoes, smoked english cheddar

six

## spring lentil

spring vegetables, potatoes, yellow curry

six

## french onion soup

wood-stone oven baked, gruyere cheese crust

six

# salads

## chopped

eggs, bacon, scallions, red onions, carrots, tomatoes,  
cucumbers, peas, wonton chips, roquefort blue cheese,  
celery seed dressing

four/twelve

## 900 walnut

mixed baby greens, pears, red flame grapes,  
candied walnut dressing

four/twelve

## warm spinach

coddled eggs, hickory smoked bacon,  
maple sherry vinaigrette

four/twelve

## beet

cool roasted beets, humboldt fog goat cheese

four/twelve

## caesar

romaine lettuce, parmigiano reggiano cheese,  
anchovy croutons

four/twelve

## goat cheese

baby greens, avocados, strawberries,  
haystack mountain goat cheese dressing

four/twelve

add chicken to any salad

five

add tofu to any salad

two

add shrimp to any salad

nine

# jill's classics

seared diver scallops	olive oil mashed potatoes, sautéed swiss chard, strega butter	twenty six
bucatini amatriciana	classic roman pasta dish with pancetta, spicy tomato sauce, pecorino romano cheese	fourteen
sweet pea ravioli	tomato broth, parmigiano reggiano	thirteen
colorado rack of lamb	rosemary roasted cipollini onions, red pepper marmelata, baba ganoush	twenty seven
pork tenderloin adobo	grilled tenderloin, pasilla chilli glaze, charred scallion masa polenta, house roasted peppers & onions	twenty three
crispy duck	classic slow cooked duck leg, seared breast with scallion-orange glaze, asparagus, olive oil mashed potatoes	twenty three
chiogga beet ravioli	beets, poppy seed butter, walnuts, gorgonzola cream	fourteen
fish & grilled shrimp	spicy slaw, hush puppies	market price

# "griglia" fire broiled

we grill it, sauce it...you add the sides

## certified organic 1/2 roasted chicken

tuscan roasted red onion jus eighteen

marsala seared mushrooms, shallots, light marsala cream sauce eighteen

## buckhead filet mignon

peppercorn crusted sauce au poivre thirty two

blue cheese mountain gorgonzola, balsamic onions thirty two

## market salmon fillet

smokey cedar plank sweet & sour orange ginger glaze twenty four

sante fe salsa, avocado twenty four

## buckhead prime rib rubbed with sage, rosemary & garlic, slow roasted medium rare

fourteener 14oz. horseradish sauce, au jus twenty five

everest 29oz. horseradish sauce, au jus thirty four

## choose two sides

### starch sides

olive oil mashed potatoes  
horseradish potato cake  
sweet potato fries  
charizo masa polenta  
parmigiano seasoned fries

### vegetable sides

poached asparagus  
sautéed swiss chard  
baby carrots  
spicy cole slaw  
house roasted peppers & onions