

APPETIZERS

Mala-Insana Napoleon
pumpkin seed-encrusted eggplant arranged with goat cheese
oven-roasted tomatoes and pesto misted with aged balsamic
Eating this possibly leads to madness
13

Escargot-116
escargot sauced with lemon ginger beurre blanc
and pear salad
13

Farmstead Cheese Plate
Assortment of cheeses served with nuts and
Seasonal fruit
18

Cornbread Crab Cakes
served with a roasted jalapeno, Meyer lemon aioli
12

CPB Antipasta
seasonal grilled vegetables, cheeses,
handcrafted Pâtés and sausages
16

SALADS

Cracked Pepper Bistro Caesar
Little Gem lettuce tossed in a creamy
caesar dressing with croutons and butcher cut bacon
11

Stilton Blue Salad
Little Gem Lettuce with wet and dry blue cheese dressing
Served with candied walnuts and Asian pears
With a port wine reduction
11

Local Organic Mixed Green Salad
with choice handcrafted dressings
6

Little Gem lettuce with a lemon-herb
vinaigrette and crispy Pancetta
8

ENTREES

New York Steak
Brandt Beef New York steak with
fire roasted tomato relish and sautéed fingerling and
caramelized onions
34

Pan Seared Berkshire Pork Chop
Sweet potato and sausage hash
finished with pomegranate reduction
27

Prawn Risotto
apple wood smoked bacon and cabbage risotto
with green garlic and cilantro beurre noisette
29

Pappardelle and Sea Scallops
creamy vanilla orchid vodka Crème fraîche sauce
and lump crab
32

Vegetarian Pasta
Pappardelle pasta with a vegetable lentil ragout topped with
pecorino ramano
19

Slow Braised Short Ribs
with mashed potatoes
finished with red wine-herb jus
26

Rack of Lamb
over seared polenta cakes with tomato ragout
32

Chicken and Risotto
pan seared chicken breast with a
lentil risotto
23