



THE PARLOUR

A Fully Gluten-Free Menu

BITES

Wild Moon Lavender Ricotta Toast 16   
Pistachio, Roasted Beets,
Pickled Shallots, Honey
Served with Toast

Charcuterie 24  
Curated Selection of Cured Meats & Cheeses

Oysters Stowe 24  
Baked with Cranberry Mushroom Stuffing,
Herb Butter, Grated Parmesan

Hummus Plate 15 
Lemon, Red Pepper Harissa,
Caper Tapenade & Crudite

SALADS

Asian Pear 16  
Beets, Fennel, Pistachio,
Asian Pear & Ginger Vinaigrette

The Caesar 17 
Romaine, Grana Padano, Parmesan Crisps,
Caesar Dressing

Warm Beet 20  
Spinach, Kale, Apples,
Goat Cheese Emulsion, Candied Walnuts,
Bleu Cheese Crumble, Beet Vinaigrette

Orange Celery Root 18 
Mesclun Greens, Shaved Fennel, Grapes,
Orange Segments, Dill, Pomegranate Seeds,
Marcona Almonds, Honey Celery Vinaigrette

Add Protein:
Goat Cheese 3, Hummus 6, Prosciutto 8,
Chicken 12, Shrimp 13, Lamb 20, Steak 20

SHARED

Crab Cake Latkes 25 
Roasted Broccolini Puree, Lemon Gel,
Pickled Shallot, Arugula

Salmon Pastrami 20
Beetroot Puree, Apple, Grapes, Pickled Shallot,
Herb Salad, Toum

Berbere Cauliflower 18 
Hummus, Pomegranate, Toum

Stuffed Sweet Potato 18  
Mushroom Stuffing, Cranberry Sauce, Bleu Cheese
Crumbles, Herb Butter,
Candied Walnuts

Potatoes Romesco 15  
Green Goddess

ENTREES

Pan Roasted Chicken 28
Braised Apple, Spinach, Lemon Herb Polenta

Catch of the Day MP
Pan Seared Seasonal Fish, Honey Beetroot Hummus,
Giardiniera, Potato, Mushrooms

Rack of Lamb 40
Half Rack of Lamb, Curried Sweet Potato,
Sautéed Spinach, Cranberry Sauce

NY Strip 50
Sweet Chili Mashed Potato, Madeira Sauce,
Roasted Mushrooms, Sautéed Kale, Crispy Shallots

Seasonal Fricassee 26 
Beets, Carrots, Spinach, Mushrooms, Sweet Potato,
Crispy Shallots, Creamy Polenta, Coconut Curry Sauce



VEGAN



NUTS



SHELLFISH



DAIRY



ALCOHOL

Consuming Raw Or Undercooked Meats May Increase Your Risk of Foodborne Illness, Especially If you have Certain Medical Conditions. Please Notify Your Server Of Any Allergies.