

DESMOND'S

STARTERS

French Onion Soup 11

Onion broth, garlic crostini, Gruyère cheese

Charcuterie Board 17

Cured meats, artisanal cheeses, candied nuts, seasonal grapes and berries, pickles, olives and crusty bread

Truffled Pommes Frites 16

Shaved parmesan cheese, fresh parsley, tossed with white truffle oil

Crispy Calamari with Wasabi Aioli 17

Lightly coated and deep-fried calamari served with zesty wasabi aioli and a side of marinara sauce

Brussels Sprouts 16

Roasted Brussels sprouts tossed with crispy pancetta, drizzled with a rich balsamic reduction and sprinkled with Pecorino Romano

Shrimp Tempura 18

Crispy petite shrimp lightly battered and deep fried tossed in a Thai chili lime sauce sprinkled with sesame seeds

Pimento and Feta Dip 19

Creamy dip made from pimentos and feta cheese served with pita chips and fresh vegetables

Pork Belly 17

Crispy pork belly served over corn pudding, topped with pickled shallots and apple demi

Buffalo Cauliflower 15

Roasted cauliflower florets tossed in buffalo sauce served with house made blue cheese dressing and vegetable sticks

Mussels with Grilled Bread 17

Sautéed with roasted fennel, lardons, anisette and coconut milk - RED or WHITE

Wings 19

*Served with celery and carrots with choice of:
Traditional Buffalo - with blue cheese
Honey BBQ - with chipotle aioli
Ginger teriyaki*

ENTRÉES

Cast Iron Brick Chicken (GF) 24*

Herb brined skin on chicken pressed in a cast iron skillet cooked crispy with herb butter served with seasonal roasted vegetables and garlic mashed potatoes

Baked Salmon with Herb Crust 29*

Salmon filet topped with a crust of herbs and breadcrumbs, baked until crispy, served with tricolor quinoa, seasonal vegetables, lemon and fresh dill

Roasted Tomato Burrata Bucatini 29

Bucatini pasta tossed with sweet roasted tomatoes, basil, garlic, olive oil and shaved parmesan, topped with creamy burrata and cracked pepper

Fish and Chips 32

Crispy battered cod served with hand cut chips, coleslaw, lemon wedge with a sprinkle of malt vinegar to make it authentic

Spicy Chicken Thigh Tacos 24*

Marinated, grilled chicken thighs served in warm corn tortillas, topped with spicy slaw, avocado, pickled red onions, and cilantro-lime crema garnished with lime wedges served with black beans & yellow rice

Truffle Wild Mushroom Tagliatelle 26

Fresh tagliatelle pasta, sauteed wild mushrooms drizzled with fragrant truffle oil and finished with aged parmesan cheese

Pork Chop Milanese 26

14oz pounded pork chop breaded and pan fried, baby arugula, cherry heirloom tomatoes, homemade mozzarella, red onion tossed in light lemon vinaigrette, and drizzled with balsamic glaze

Steak Frites 38*

Char crusted 10oz Skirt Steak, seared with grilled asparagus, truffled fries tossed with parmesan cheese and fresh parsley, au poivre sauce

(Gluten Free Pasta Available)

SIDES \$7

Grilled Asparagus

Garlic Mashed Potatoes

Tricolor Quinoa

Black Beans

Yellow rice

Sautéed Spinach

Shoestring Fries

Roasted Garlic Broccoli

Hand Cut Chips

SALADS

Farmhouse Salad 15

Baby arugula, blue cheese, apples, golden raisins, roasted Brussels sprouts with apple cider vinaigrette

Roasted Beet Salad 14

Baby rainbow beets, pickled onion, hardboiled egg, crumbled goat cheese, frisée and shallot vinaigrette

Burrata Panzanella 16

Crusty cubed Italian bread soaked in olive oil and mixed with ripe beefsteak tomato, cucumber, red onion, fresh basil and red wine vinaigrette

Classic Caesar 13

Romaine hearts, garlic croutons, creamy dressing, shaved parmesan and grilled lemon

Cobb Salad 20

Roasted chicken, avocado, grape tomatoes, red onion, cucumbers, applewood bacon, boiled egg, crumbled blue cheese over crisp romaine hearts with creamy ranch or choice dressing

Add to any of the salads chicken +\$5, shrimp or *salmon +\$7

CHILDREN'S ENTRÉES \$10

Sliders (2 Per) with Fries

Mac and Cheese

Mini Pizza

Chicken Fingers and Fries

Pasta and Tomato Sauce or Butter

GF = Gluten Free V = Vegan

*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are cooked to order.

Before placing your order, please inform your server if a person in your party has a food allergy.