

MAIN COURSE

Rigatoni ~ 18

cauliflower / sausage / garlic / ricotta /
breadcrumbs

Cavatelli Bolognese a la Nonnina ~ 23

house-made pasta / three meat ragout

Bowl of Mussels ~ 19 GF

garlic and herb prosecco broth / shoestring fries

The Linwood Royale* ~ 16

house blend burger / short rib ragout /
muenster / crispy caramelized onions / aioli /
brioche / shoestring fries

Berkshire Pork Chop* ~ 29 GF

cabbage marmalade / baby potatoes / smokey
herb pan gravy

Fried Chicken ~ 21

boneless thighs / cheddar grits / Waldorf
slaw / honey

Rohan Duck Breast* ~ 24 GF

new crop potatoes / radishes / asparagus /
lavender kissed l'orange vinaigrette

Blackened Steelhead Salmon* ~ 24 GF

carrot purée / cucumber, grape, radish salad /
avocado green goddess

Seared Seasonal Fish* ~ 26

spinach / tabouleh / brown beurre blanc

Bricked & Grilled "Free Bird" ~ 22 GF

organic, hormone, and antibiotic free half
chicken / seasonal vegetables / roasted
fingerling potatoes / gazpacho vinaigrette

Steak Frites* ~ 34 GF

prime grilled butcher's steak / shoestring
fries / garlic aioli.

FIXINGS

~ 7 each

Crispy Brussels Sprouts

spicy honey-lime glaze

Today's Veg

garlic butter

Cheddar Grits

fresh chives

Pan Roasted Baby Potatoes

gorgonzola butter & herbs

Shoestring Fries

cajun salt



THE FINEPRINT

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

* THIS MENU ITEM CAN BE COOKED TO ORDER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be added to tables of six or more guests

Thank you for joining us...and by the way, you look really good today!