

**Truffle Fries**

French Fries, Parmigiano-Reggiano

**Crispy Corn Chips**

House-Made Guacamole, Pico de Gallo

**Hearts of Romaine Caesar Salad**

Spanish Anchovy, Herb Goat Cheese Crouton

**HBA Grilled Cheese**

Country Sourdough, Gruyère, Shallot Marmalade, French Fries

**House-Made Tagliatelle Bolognese**

Braised Prime Beef, Vine Ripe Tomato, Garlic, Chili

**Margherita Pizza**

San Marzano Tomato, Fresh Basil, Buffalo Mozzarella

**U.S.D.A. Prime Beef Burger\***

Butter Lettuce, Tomato, Shallot Marmalade  
Vermont White Cheddar, French Fries

**Austrian Chocolate Cake**

Decadent Chocolate Pudding, Whipped Crème Fraîche

**Apple Crumble Pie**

Almond Crumble, 50 Bean Ice Cream

**Caught in the Cookie Jar**

Chocolate Chip and Gluten-Free Snickerdoodle

**Selection of Sorbet & Ice Creams**

50 Bean Vanilla | Chocolate | Mint & Chip  
Mango | Coconut | Pear Sorbet

Executive Chef Connor McVay  
Executive Pastry Chef Tiffany Pascua

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

\*\*A 20% service charge will be added to parties of six or more.