

Raphael

Salads

Chicken Caesar 12
Whole leaf romaine, parmesano reggiano, grilled Jidori chicken and brioche croutons

Thai style young papaya salad 14
Green Papaya, sautéed tiger shrimp, lime, chile and cilantro

Salade Nicoise 15
Grilled Albacore Tuna, haricots verts, potato, butter lettuce, egg and olive vinaigrette

Apple Salad 12
Endive, blue cheese, watercress, apples and green apple vinaigrette

Sandwiches

The Burger 12
1/3lb wagyu beef, tomato-pepadew relish, crispy onion, bacon, arugula and gruyere

Salmon Burger 12
Scottish salmon, capers, red onion, dill havarti and pickled onion aioli

Mary's Farm Fried Chicken Sandwich 12
Open face, charred frisee, chorizo gravy

Pork Banh Mi 12
Slow cooked crispy pork, pickled vegetables, house made sriracha and Vietnamese herbs

Larger

Mussels 14
Chorizo, white wine, cilantro and grilled bread

Steak Frites 18
Marinated flat iron steak with pommes frites and red-wine mustard sauce

Fresh Herb Gnocchi 14
Wild mushrooms, market corn and mushroom cream sauce

Pan-Roasted Salmon 16
Variations of celery, black garlic, and salted peanut vinaigrette

Sides

French Fries
Seasonal Soup

Brussels Sprouts
Side Salad

All Sides.....4.00

Desserts

Banana Bread Pudding

Valrhona Chocolate Pots de Crème
House-made Sorbets

All Desserts.....6.00

Executive Chef
Adam Horton

Chef de Cuisine
Heather Bogue