

dinner

STARTERS

4580 Frites

Original or cajun rub 4
with grana padano & garlic 5
with truffle oil 6

GF *Calamari 'Barcelona'

Grilled calamari tossed with lemon & olive oil- over crispy potatoes, applewood bacon, pepperoncinis & a paprika aioli 10 +2 for fried calamari

TMF (Truffle-Mushroom 'Fondue')

Swiss & Gruyere cheese melted together with white wine, mushrooms & truffle oil, crusted with panko breadcrumbs & fried to golden brown, topped with an apple-fig compote
Half Order(One Wedge) 8 Full Order (Two Wedges) 14

GF *Bacon Wrapped Dates

Our signature chorizo stuffed medjool dates, wrapped with applewood bacon- served over a coconut cream & roasted red pepper sauce 11

Quinoa Fritters

Black bean, sweet corn, & serrano chili stuffed fritters served over a chipotle & lime cream sauce with fresh cilantro 8

Smoked Trout Paté

House smoked ruby trout whipped with coconut milk & spices- served with bagel crisps, lemon dill capers, mixed baby greens, pickled red onion & a pinch of hickory sea salt 12

SMALL PLATES

GF *Thai Steamed Mussels

Steamed PEI mussels with lemongrass, ginger, garlic, serranos, shallots, lime & cilantro in a coconut broth 13

GF Confit de Canard

Crispy herb-marinated duck leg served atop sautéed mushrooms, rainbow carrots & zucchini with a rich duck-demi sauce- topped with microgreens 14

GF *Seared Ahi Tuna Crudo

Black sea salt & peppercorn crusted ahi tuna seared & served over a bed of mixed baby greens, fresh heirloom cherry tomatoes, baby radish, sliced mango & lime, topped with microgreens & a red-chili oil 15

*Beef Tenderloin Tips

Grilled beef tenderloin served atop a smashed avocado puree, topped with a grilled onion & red bell pepper salsa- garnished with crispy tortilla strips & lime 14

*Shrimp 'Diavolo'

Butter poached jumbo shrimp served in a cherry tomato-fennel broth with pearl onions, fingerling potatoes, red chili flakes, crispy prosciutto & a side of grilled baguette 13

*Lobster Mac & Cheese

Fresh Maine lobster, sautéed shallots, cheddar & gruyere cheese topped with herbed panko breadcrumbs & baked to bubbly 16

ENTREES

*Bistro Steak

Hand-cut NY strip steak grilled, served with garlic-black sea salt & peppered shoestring fries, 4580 salad & topped with horseradish crème fraiche or house herb butter 32

*Seared Duck Breast

Crispy pan seared duck breast, sliced & served over a tempura rice cake with roasted shallots & baby bok choy, finished with a blood orange ponzu sauce & topped with fresh ginger, serranos & cilantro 28

GF *Pan Seared Salmon

Sustainably farmed Norwegian salmon, served over fingerling potatoes, sautéed leafy greens, mushrooms & leeks, finished with a port wine reduction & horseradish crème fraiche 25

GF Chicken 'Piccata'

Pan roasted split organic chicken breast over a sauté of quinoa, cherry tomatoes & zucchini- with a lemon butter sauce & sun-dried tomato & caper pesto 23

GF Braised Bison Short Ribs

Bone-in coffee & bourbon braised bison with pearl onions, carrots & broccolini over smashed red potatoes 26

GF *Golden Jumbo Scallops

Pan seared diver-caught scallops over mashed Indian spiced chickpeas, sautéed greens, roasted rainbow carrots & red bell peppers- finished with a tamarind gastrique & pickled mango 28

Vegetarian 'Pasta' of the day

Rotating chef inspired vegetarian dish of the day 17

GF Farmers Vegetable Risotto

Creamy arborio rice generously topped with broccolini, corn, kale, chard, garlic and red bell peppers 18

GF add flavor boost: pesto-ricotta 3 roasted red pepper 3 goat cheese & truffle 4

*add chicken 8 scallops 13 salmon 11 steak 12 shrimp 9 lobster 14

SOUPS & SALADS

GF **Coconut Milk Tomato Bisque**
Roasted Roma tomatoes blended with coconut milk & spices- topped with herb goat cheese 7

Soup of the Day

Rotating weekly special 7

4580 Salad

Butter lettuce served with our champagne-shallot vinaigrette, shaved carrots, cucumbers & fried capers 6

GF Tri-Color Beet Salad

Mixed baby greens, sliced roasted beet carpaccio, smoked almonds, Haystack Mountain goat cheese crumbles & a honey-sherry vinaigrette 11

GF Antipasto Salad

Chopped romaine hearts with cherry tomatoes, Italian Finocchiona salami, mixed olives, pepperoncinis, cherry peppers, marinated artichoke hearts, white anchovies & shaved Parmesan cheese-tossed with a basil vinaigrette 13

GF Sauté Salad

Sauteed mixed leafy greens, wild mushrooms, red bell peppers & a cilantro-lime vinaigrette- topped with cotija cheese, chipotle bacon & a Mexican spiced street corn salsa 12

GF *add burger 8 chicken 8
scallops 13 salmon 11 steak 12
shrimp 9 lobster 14 to any salad

4580 BURGERS*

Deluxe Burger

A juicy 1/2 lb burger served with hot grilled onions, butter lettuce, tomato & garlic aioli on a fresh brioche bun, with fries 14.50

add cheese 1.00; add bacon 1.50; add mushrooms 1.00; add caramelized onions .75; add avocado 1.50; sub gluten-free roll 2.50; sub a 4580 salad 3.00

Chef's Choice

A rotating weekly burger/sandwich special

ON THE SIDE

GF ROASTED FINGERLING POTATOES 5

GF SAUTEED GREENS 5

GF SMASHED RED POTATOES 5

GF SAUTEED MUSHROOMS 5

GF SAUTEED BOK CHOY 5

GF SAUTEED BROCCOLINI 5