



starters

BURRATA CHEESE TART **V** 15

roasted squash, basil pesto, apricot agrodolce, balsamic

KOREAN FRIED POPCORN CHICKEN 12

gochujang, kimchi aioli

MERGUEZ MEATBALLS 16

tzatziki, pickled onion, cucumber, house chile paste

» PEI MUSSELS **DF** 16

coconut-lemongrass broth, fresno chile, toasted baguette

BLACKENED FISH TACOS **GA** 15

corn tortilla, cabbage slaw, pickled onions, herb crema, pico de gallo, jalapeño chow chow

TUNA TARTARE * **DF** 17

cucumber, avocado, radish, scallion, eel sauce, wasabi, wonton

STEAK BRUSCHETTA * 15

garlic bread, cream cheese, tomato, balsamic, basil, cilantro

soups & salads

add protein to any salad: tofu 2, chicken 4, shrimp 6, or salmon 8

ROASTED BEET SALAD **GA V** 13

winter squash, crème fraiche, marcona almond, maple fennel vinaigrette

CAMEO WEDGE SALAD **GA V** 12

iceburg lettuce, tomato, scallion, blue cheese, bacon, choice of dressing

» CHICKEN WILD RICE SOUP 5 | 8

mn wild rice, corn, bacon crumble

dressing options

honey lavender, buttermilk ranch, blue cheese, basil balsamic, maple fennel

entrees

» SWEET POTATO COCONUT CURRY **V* DF GA** 16

mushroom, tomato, spinach, coconut, lime, basmati rice, peanut crumble

SURF AND TURF * **GA** 46

5 oz filet, garlic shrimp, hashbrowns, asparagus, bernaise

» CHICKEN SCHNITZEL 26

white truffle spaetzle, braised red cabbage, jaegar sauce

» SALMON * **GA** 29

asparagus vichyssoise, blue crab, confit potato, pearl onion, bacon

BOLOGNESE 26

baked ziti, provolone, mozzarella, parmesan cheese, fried basil

SHRIMP AND GRITS **GA** 24

smoked gouda grits, country ham, bacon jam, sauteed shrimp, corn bread

» BRAISED BEEF SHORT RIB **GA** 29

asian pear relish, spicy rice

SMOTHERED PORK CHOP * 28

apple-brown butter sauce, sage, sweet potato wedges

side dishes

» SMOKED GOUDA POTATO GRATIN **V** 9

SZECHUAN GREEN BEANS **V* GA** 8

5 course

chef's tasting

\$65 PER PERSON

enjoy a multi course experience curated by our chefs, focusing on seasonality and technique.

additional \$30 for a wine pairing

any dietary restrictions require 48 hour notice.

*consuming raw and undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

a 20% gratuity may be applied to groups of 6 or more. thank you!

Cameo cannot 100% guarantee a gluten free dish as we do not have a gluten free kitchen. Although we take every precaution, there is a chance of cross contamination.

» signature dish **V** vegetarian **V*** vegan **DF** dairy free **GA** gluten avoidant



bubbles, white, rosé wine

BRUT ROSÉ

cleto chiarli - emiglia romana, italy 11 | 40

BRUT

argyle - willamette valley, or 60

caves naveran - catalonia, spain 12 | 44

drappier - carte d'or, france 80

MOSCATO

centorri - lombardy, italy 9 | 32

FRANCIACORTA

barone pizzini - lomardy, italy 70

PINOT GRIGIO

zenato - veneto, italy 9 | 32

RIESLING

kiona vineyards - columbia valley, wa 9 | 34

paetra - willamette valley, or 13 | 50

strub - rheinhessen, germany 40

ROSÉ

argyle - willamette valley, or 50

SAUVIGNON BLANC

cht. de fontenille - bordeaux, france 46

jules taylor - marlborough, nz 11 | 42

king estate - willamette valley, or 54

pierre prieur - sancerre, france 16 | 60

CHARDONNAY

daniel et julien barraud - burgundy, france 48

deloach vineyards - russian river, ca 12 | 45

joseph drouhin - st veran, france 58

trefethen double t - napa valley, ca 10 | 38

GEWURZTRAMINER

tramin-trentino - alto adige, italy 54

LUGANA

zenato - veneto, italy 46

red wine

PINOT NOIR

domaine eden - santa cruz mountains, ca 90

drouhin la foret - burgundy, france 12 | 45

ponzi - willamette valley, or 15 | 56

tilia estate - vipava valley, slovenia 44

MALBEC

belasco de baquedondo - mendoza, argentina 10 | 38

MERLOT

chateau mondesir - bordeaux, france 10 | 38

BARBERA

massolino - piedmont, italy 65

paitin - piedmont, italy 39

PERRICONE

tenuta regaleali - sicily, italy 40

TEMPRANILLO

marques de caceres gran reserva - rioja, spain 68

NEBBIOLO

vietti perbacco - langhe, italy 17 | 64

CABERNET SAUVIGNON

buena vista - napa valley, ca 90

chateau montelena estate - napa valley, ca 190

cht. paveil de luzé - margaux, france 80

cline family vineyards - sonoma, ca 13 | 50

o'shaughnessy - napa valley, ca 120

ZINFANDEL

mcnab ridge winery - mendocino county, ca 11 | 42

ridge three valleys - sonoma county, ca 56

BLEND

alexander valley vineyards - alexander valley, ca 10 | 38

beckman vineyards - santa ynez valley, ca 50

hedges estate red - red mountain, wa 68

GRENAICHE

massaya cap est - bekaa valley, lebanon 76

SYRAH

emmanuel darnaud - crozes-hermitage, france 60

dessert

» BREAD PUDDING 9

maple caramel, spiced walnuts, brown sugar bourbon ice cream

APPLE & CRANBERRY CRISP 10

house made granola, cranberry coulis, cinnamon ice cream

ICE CREAM & SORBET 6

rotating seasonal selections

FLOURLESS CHOCOLATE CAKE GA 9

strawberry coulis, whipped cream