

STARTERS

BRUSSELS SPROUTS (N)	\$17
Beet hummus - pickled onion - lime sriracha - almonds	
BAKED GOAT CHEESE DIP (GFO + \$3, Veg, N)	\$17
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
THAI MUSSELS (GFO +\$3)	\$18
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread	
CRISPY CALAMARI	\$18
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce	
BUFFALO CAULIFLOWER (V, N)	\$16
Cauliflower wings - buffalo sauce - vegan cashew blue cheese -	

CHARCUTERIE

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

MEATS



ask server for availabilty

CHOOSE 2- \$17	CHOOSE 4 - \$31	CHOOSE 6 - \$40	CHOOSE 8 - \$48
CHOOSE 3- \$24	CHOOSE 5 - \$36	CHOOSE 7 - \$44	CHOOSE 9 - \$52

SOUP

BUTTERNUT BISQUE (GF, V)	\$9(Cup)	\$12(Bowl)
Coconut milk - vanilla - ginger - chili oil - pepitas		
TOMATO SOUP (GFO, Veg)	\$7(Cup)	\$10(Bowl)
Plum tomato - aromatics - chevre grilled cheese crouton		



RAW BAR

STEAK TARTARE*	\$19
Prime Filet mignon - capers - cornichon - shallots - dijon - quail egg - evoo - crispy quinoa - homemade crostini	
EAST AND WEST COAST OYSTERS*(GF)	
Please inquire about today's selection	\$18(Half Doz) \$32(Full Doz)
SNOW CRAB CLUSTER (GF)	\$15

SALAD

CAESAR SALAD (GFO)	\$9(Half)	\$15(Full)
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons		
APPLE CHEESE CHIVE (GF, Veg)	\$10(Half)	\$16(Full)
Granny Smith apple - manchego - chive		
QUINOA SALAD (GF, Veg)		\$16
Chipotle lime - black garlic molasses - grilled avocado - black beans- onion - pepper - tomato - edamame - chevre		

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$14
STEAK*	\$16	GARLIC GREENS	\$10
CAJUN SHRIMP	\$10	FRENCH FRIES	\$11
		TRUFFLE FRIES	\$14

ENTREES

BLACKSMITH BURGER* (GFO + \$3)	\$24
Brioche bun - cheddar - lettuce - tomato - pickle - onion - truffle fries - add avocado + \$3 - add bacon + \$3	
SHRIMP & GRITS (GF)	\$30
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	
BOLOGNESE QUADRUCCI (GFO + \$5)	\$26
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic toast points	
POK POK CHICKEN	\$32
Crispy fried chicken - coconut rice - pickled ginger - cucumber napa slaw - sweet chili glaze	
VERLASSO SALMON*	\$39
Apple fennel slaw - lyonnaise potatoes - nopi butter - whole grain mustard vinaigrette	
STEAK AU POIVRE* (GF)	\$42
Prime 10oz NY Strip - potato puree - seasonal vegetables - peppercorn brandy sauce - crispy shallot - balsamic glaze	
QUINOA BURGER (Veg)	\$24
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
CIOPPINO (GFO)	\$48
Snow crab - shrimp - mussels - clams - salmon - bacon - San Francisco style spicy tomato broth - garlic bread	

V - vegan | Veg - vegetarian | GF - gluten free |
GFO - gluten free option available
N - contains nuts

All substitutions subject to charge. A 20% Service fee will be added to parties of 8 or more.

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.