

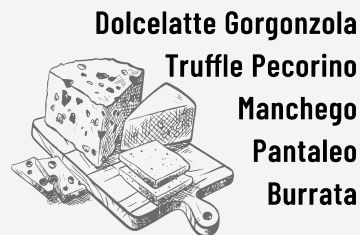
STARTERS

BRUSSELS SPROUTS	\$17
Beet hummus - pickles onion - lime sriracha - almonds	
BAKED GOAT CHEESE DIP (GF0 + \$3, Veg)	\$17
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
THAI MUSSELS (GF0 + \$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)	\$16
Cauliflower wings - buffalo sauce - vegan blue cheese - crudité	

CHARCUTERIE

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES



Dolcelatte
Gorgonzola
Truffle Pecorino
Manchego
Pantaleo
Burrata

MEATS



Finocchiona
Prosciutto
Capicola
Nduja
Speck
Chorizo

ask server for availability

CHOOSE 2 - \$16	CHOOSE 4 - \$30	CHOOSE 6 - \$39	CHOOSE 8 - \$47
CHOOSE 3 - \$23	CHOOSE 5 - \$35	CHOOSE 7 - \$43	CHOOSE 9 - \$51

SOUP

GREEN GAZPACHO (GF, Veg)	\$8(Cup)	\$13(Bowl)
cucumber - spinach - yogurt - apple - walnut		
TOMATO SOUP (GF0, 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	
MEXICAN SEAFOOD COCKTAIL* (GF0)	\$20
Clamato - cucumbers - avocado - crab - shrimp - octopus - saltine crackers	
EAST AND WEST COAST OYSTERS* (GF)	\$18(Half Doz) \$32(Full Doz)
Please inquire about today's selection	

SHRIMP COCKTAIL (GF)	\$15
SNOW CRAB CLUSTER (GF)	\$15

SALAD

CAESAR SALAD (GF0)	\$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		
DRESSED AVOCADO SALAD (GF, Veg)	\$17	
Mixed greens - lemon shallot vinaigrette - oranges & grapefruit - chevre crumbles - almonds		

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$13
STEAK*	\$12	GARLIC GREENS	\$10
CAJUN SHRIMP	\$10	VEGAN SCALLOPS	\$15
FRENCH FRIES	\$11	TRUFFLE FRIES	\$14

ENTREES

BBQ TRUFFLE BURGER* (GF0 + \$3) (Add truffle fries \$2)	\$24
Brioche bun - cheddar & pepperjack - truffle barbecue sauce - beer battered onion ring - candied bacon - fries	
FILET MIGNON*	\$54
Prime 6oz center cut - truffle smashed potatoes - seared greens - cabernet syrup - mushroom - onion - cambozola	
SHRIMP & GRITS (GF)	\$30
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	
BOLOGNESE QUADRUCCI (GF0 + \$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	
SPRINGER FARMS BRICK CHICKEN	\$32
Chili marinated airline breast - cucumber - yogurt - mint - marinated tomato - Korean chili - crispy rice cake	
VERLASSO SALMON*	\$37
Cucumber carpaccio - gribiche - panzanella - tomato cucumber- basil - bermuda onion - crispy potato threads	
STEAK AU POIVRE* (GF)	\$36
Prime 8oz NY Strip steak - potato puree - asparagus - green peppercorn brandy sauce - crispy shallot - balsamic glaze	
QUINOA BURGER (Veg)	\$24
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
VEGAN SCALLOPS (V)	\$34
King trumpet mushroom "scallop" - avocado puree - asparagus - crispy sushi rice - vegan parmesan - radish - micro cilantro	
PAELLA VALENCIA (GF)	\$52
Chicken - chorizo - shrimp - mussels - clams - salmon - saffron risotto - pepper - onion - pepperoncini - lemon	

V - vegan | Veg - vegetarian | GF - gluten free |
GF0 - gluten free option available

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.