

## STARTERS

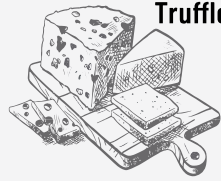
<b>KIMCHI BRUSSELS SPROUTS</b>	<b>\$17</b>
Kimchi chili sauce - hotel butter - bacon - avocado purée	
<b>BAKED GOAT CHEESE DIP</b> (GFO +\$3, Veg)	<b>\$17</b>
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
<b>THAI MUSSELS</b> (GFO +\$3)	<b>\$18</b>
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread	
<b>CRISPY CALAMARI</b>	<b>\$18</b>
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce	
<b>BUFFALO CAULIFLOWER</b> (V)	<b>\$16</b>
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



ask server for availability

### MEATS

Finocchiona  
Prosciutto  
Capicola  
Nduja  
Speck



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

<b>BUTTERNUT BISQUE</b> (GF, V)	<b>\$7(Cup)</b>	<b>\$12(Bowl)</b>
Coconut milk - spices - almonds - micro greens		
<b>TOMATO SOUP</b> (GFO, Veg)	<b>\$6(Cup)</b>	<b>\$9(Bowl)</b>
Plum tomato - aromatics - chevre grilled cheese crouton		



## RAW BAR

<b>STEAK TARTARE*</b>	<b>\$19</b>
Prime Filet mignon - capers - olives - tomatoes - shallots - quinoa - watercress - parmesan - homemade crostini	
<b>MEXICAN SEAFOOD COCKTAIL*</b> (GFO)	<b>\$16</b>
Clamato - cucumbers - avocado - crab - shrimp - octopus - saltines	
<b>EAST AND WEST COAST OYSTERS*</b> (GF)	<b>\$18(Half Doz) \$32(Full Doz)</b>
Please inquire about today's selection	
<b>SHRIMP COCKTAIL</b> (GF)	<b>\$15</b>
<b>SNOW CRAB CLUSTER</b> (GF)	<b>\$15</b>

## SALAD

<b>CAESAR SALAD</b> (GFO)	<b>\$9(Half)</b>	<b>\$15(Full)</b>
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons		
<b>APPLE CHEESE CHIVE</b> (GF, Veg)	<b>\$10(Half)</b>	<b>\$16(Full)</b>
Granny Smith apple - manchego - chive		
<b>QUINOA SALAD</b> (GF, Veg)	<b>\$16</b>	
Chipotle lime - black garlic molasses - grilled avocado - black beans- onion - pepper - tomato - edamame - chevre		
<b>DRESSED AVOCADO SALAD</b> (GF, Veg)	<b>\$17</b>	
Lemon shallot vinaigrette - oranges & grapefruit - chevre crumbles - almonds		

## SIDES & TOPPERS

<b>CHICKEN</b>	<b>\$10</b>	<b>VERLASSO SALMON*</b>	<b>\$13</b>
<b>STEAK*</b>	<b>\$12</b>	<b>SEARED SEA SCALLOPS</b>	<b>\$16</b>
<b>CAJUN SHRIMP</b>	<b>\$10</b>	<b>GRILLED OCTOPUS</b>	<b>\$15</b>
<b>FRENCH FRIES</b>	<b>\$11</b>	<b>TRUFFLE FRIES</b>	<b>\$14</b>

## ENTREES

<b>BBQ TRUFFLE BURGER*</b> (GFO +\$3) (Add truffle fries \$2)	<b>\$24</b>
Brioche bun - cheddar & pepperjack - truffle barbecue sauce - beer battered onion ring - candied bacon - fries	
<b>FILET MIGNON*</b>	<b>\$54</b>
Prime 6oz center cut - truffle smashed potatoes - seared greens - cabernet syrup - mushroom - onion - cambozola	
<b>SHRIMP &amp; GRITS</b> (GF)	<b>\$30</b>
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	
<b>BOLOGNESE TAGLIATELLE</b> (GFO +\$5)	<b>\$25</b>
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic toast points	
<b>SEARED SCALLOPS</b> (GF)	<b>\$48</b>
Butternut squash - asparagus - cremè fraîche - bacon - Champagne foam- chives	
<b>SPRINGER FARMS CHICKEN DUET</b> (GF)	<b>\$34</b>
Roasted airline breast - confit leg - potato puree - truffle madeira jus - carrot - greens - parsley oil - carrot threads	
<b>VERLASSO SALMON*</b>	<b>\$37</b>
Baby shiitake mushrooms - ginger - garlic - cilantro - tarragon - baby bok choy - crispy sushi rice cake	
<b>STEAK FRITES*</b> (GFO +\$3)	<b>\$36</b>
Prime 8oz Hanger Steak - arugula - tomato - green peppercorn brandy sauce - truffle fries	
<b>QUINOA BURGER</b> (Veg)	<b>\$24</b>
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
<b>OCTOPUS AL PASTOR</b> (GF)	<b>\$32</b>
Morita, guajillo, ancho & arbol chili mojo - scallion rice cake - root vegetables - asparagus - scallion - chili oil - micro cilantro	
<b>FRENCH BOUILLABAISSSE</b> (GFO +\$3)	<b>\$42</b>
Crab - shrimp - mussels - clams - salmon - tomato - fennel - onion - saffron - garlic toast points	

V - vegan | Veg - vegetarian | GF - gluten free |  
GFO - 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.