

STARTERS

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

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

MEATS

Bavarian Creamy Blue	Elevation Truffle Salami
Red Rock Blue Cheddar	Mortadella
MouCo Truffello	Soprecider
Manchego	Prosciutto
Beemster	Capicola
Burrata	Elk Summer Sausage

ask server for availabilty

CHOOSE 2- \$18	CHOOSE 4- \$32	CHOOSE 6- \$42	CHOOSE 8- \$50
CHOOSE 3- \$26	CHOOSE 5- \$37	CHOOSE 7- \$46	CHOOSE 9- \$54

SOUP

TOMATO SOUP (GFO, Veg)	\$7 (Cup) \$10 (Bowl)
Plum tomato - aromatics - chevre grilled cheese crouton	

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



RAW BAR

SNOW CRAB CLUSTER (GF)	\$16
EAST AND WEST COAST OYSTERS* (GF)	\$18 (Half Doz) \$32 (Full Doz)
Please inquire about today's selection	
STEAK TARTARE*	\$19
Prime Filet mignon - capers - cornichon - shallots - dijon - quail egg - evoo - crispy quinoa - homemade crostini	

SALAD

CITRUS SALAD (N, GF, Veg, VO)	\$18
Almonds - grapefruit - orange - avocado - goat cheese - mixed greens - lemon shallot vinaigrette	
CAESAR SALAD (GFO)	\$10 (Half) \$15 (Full)
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons	
APPLE CHEESE CHIVE (GF, Veg)	\$10 (Half) \$16 (Full)
Granny Smith apple - manchego - evoo - chives	
QUINOA SALAD (GF, Veg)	\$16
Chipotle lime - black truffle molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre	

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$15
STEAK*	\$16	GARLIC GREENS	\$10
CAJUN SHRIMP	\$11	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	
QUINOA BURGER (Veg, GFO + \$3)	\$24
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
BRICK CHICKEN (GFO)	\$32
Korean chili flake - tomato confit - Greek yogurt - English cucumber - mint - crispy scallion rice cake	
BOLOGNESE QUADRUCCI (GFO + \$5)	\$26
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic bread	
STEAK AU POIVRE* (GF)	\$42
Prime NY strip - potato puree - seasonal vegetables - peppercorn brandy sauce - crispy shallot - balsamic	
VERLASSO SALMON*	\$39
Ginger shiitake mushroom broth - crispy scallion rice cake - baby bok choy - cilantro - tarragon - watermelon radish	
SHRIMP & GRITS (GF)	\$30
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	
VIETNAMESE COCONUT CURRY (GF, VO)	\$42
Crab cluster - shrimp - mussels - clams - salmon - cilantro - zucchini noodles - rice - coconut milk - ginger - radish	

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

Tips are shared collectively to ensure fair distribution among our dedicated team. Gratuity goes to all staff who contribute to your experience. thank you for your support

*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.
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