

STARTERS

griddled house made focaccia bread or buttermilk cornbread with whipped butter 5

crispy brussels sprouts, miso honey glaze reduction 14 G

*local island mussels, tomato ginger lemon butter reduction
house made focaccia 18***

bang bang shrimp, sweet chili sriracha drizzle, crispy corn threads 14 G

seared andouille, smoked shallot red pepper jam, sweet potato gaufrette 14 G

SALADS

*chopped fresh kale tossed with carrots, radishes, peanuts
spicy peanut cider lime dressing 14 G*

*grilled artichoke hearts, creamy burrata, spicy lemon aioli, toasted petite croutons 15***

*mixed green salad, toasted pistachios, crumbled goat cheese, shaved beets
pink grapefruit maple shallot vinaigrette 14 G*

ENTRÉES

*grilled new york sirloin, spring leek, pear chimichurri with pepper bacon
blue cheese potatoes, haricot verts 35***

*seared cod loin, tomato olive puttanesca, crispy prosciutto
creamy spinach parmesan polenta 32 G*

*house brined joyce farm half chicken, roasted yellow oyster mushrooms spring onions,
kosher salted fingerling potatoes with slivered asparagus 30 G*

*pan seared salmon, green papaya, pea tendrils, sesame lime garlic dressing
forbidden sticky rice. 32 G*

*maple sambal glazed pork chop
sesame green beans, whipped ginger honey carrots 32 G*

*grilled caldwell farm burger or vegetarian burger, house made special sauce
melted cheddar fresh greens, brioche bun and shoestring fries*

*caviar lentils ras el hanout coconut broth with turmeric
roasted sweet potato, citrus eggplant chutney. 27 G*

add on: grilled chicken 11 grilled salmon 13

20% Gratuity will be added to Parties of 6 or More

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

G – Gluten Free **Remove an Item for Gluten Free –3% Business Operating Expense will be added to the total food and beverage