

starters

grilled herbed sea salt focaccia whipped ricotta candied shallots VG	11
lobster hush puppies apricot puree	18
charcuterie board seasonal meat & cheese pickled veggies nuts raisin rye	24
elote sweet corn fried shishito peppers parmesan mayo GF DF avail	14
chorizo meatballs nectarine molé hazelnut fennel salad GF DF	14
shrimp cocktail poached tiger shrimp house made cocktail sauce lemons ½ lb. full lb.	18/30
snow crab parfait avocado mousse peach coulis radish cucumber rice crackers GF DF	18
caesar salad sweet gem romaine tomatoes croutons broken caesar vinaigrette DF GF/VG/V avail	16
tomato salad heirloom tomatoes bread salad parmesan balsamic GF DF/VG/V avail	16
beet salad candied beets basil yogurt watermelon black olive “biscuits” GF/DF avail	16

entrées

wagyu sirloin grilled 8 oz. sirloin potato puree charred onion chimichurri GF	38
shrimp risotto pan seared shrimp parmesan risotto satsuma orange watercress	28
pan seared salmon ratatouille red pepper coulis summer savory apple saba GF DF	29
roasted amish chicken grilled breast salsa verde steamed tamale tinga carrots DF GF avail.	28
roman gnocchi sweet corn feta mousse roasted peaches pickled peppers VG	27
nonny burger two beef patties american cheese dijonaise bacon jam caramelized red onions brioche bun fries GF avail +5	21
marinated filet grinder 8 oz. red wine marinated tenderloin gouda tomato arugula horseradish butter focaccia celery seasoned fries GF avail +5	28

potato puree yukon gold butter	10	langoustine fresh herbs butter	16
sautéed green beans brown butter almonds	10	fries beef tallow black truffle aioli +3	6



chef partner
Tim Vidrio



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness

please inform your server of any allergies

GF = gluten free | DF = dairy free | VG = vegetarian | V = vegan