



SMALL PLATES

MARINATED OLIVES AND ALMONDS.....	6
ESSENTIAL BAKING FOCCACCIA	6
PARMESAN CHEESE, ALEPPO, CHIVES	
BLISTERED SHISHITO PEPPERS	15
GREEK HONEY YOGURT, ALEPPO	
CAULIFLOWER CAESAR	17
KALE, FOCACCIA BREAD CRUMB, CAESAR	
HALOUMI AND LAMB	20
ULIS LAMB SAUSAGE, APRICOT SAUCE	
BURRATA CHEESE	19
HEIRLOOM TOMATO, HAZELNUT DUKKAH, BALSAMIC	
DUNGENESS CRAB SALAD	23
FRESH GREENS, MANGO, SHAVED FENNEL & GREEN GODDESS	
GRILLED OCTOPUS	18
CORONA BEAN, CHORIZO, HARISSA	
BUTTERMILK HUSH PUPPIES.....	12
SWEET CORN, JALEPENO, PIMENTO CHEESE	
TRUFFLE FRIES W/ HOUSE AIOLI.....	12

MAINS

8OZ AMERICAN WAYGU BEEF BURGER*....	26
RED WINE ONION JAM, BLUE CHEESE CRUMBLES, THYME AIOLI, HAND-CUT FRIES	
GRILLED PORK CHOP	33
ENDIVE SALAD, CHERRY VINAIGRETTE, WALNUTS, FROMAGE BLANC, MUSTARD CREAM SAUCE	
BRAISED SHORT RIB.....	32
SKIN ON MASHED POTATOES, CAULIFLOWER PUREE, BROCCOLINI, RED WINE DEMI-GLACE	
BUTTERMILK FRIED CHICKEN.....	31
HARICOT VERTS, SHAVED ALMONDS, SEEDED HONEY GLAZE	
COBB SALAD	22
GRILLED CHICKEN, HARDBOILED EGGS BACON LARDONS, CHERRY TOMATOES BLEU CHEESE GREEN GODDESS	

MARKET FISH

CHEFS SELECTION OF FRESH LOCAL SEAFOOD AND SEASONAL VEGETABLES

**see your server for details*

TOUR THE MENU

CHEFS SELECTION OF FEATURED DISHES SERVED FAMILY-STYLE

\$75 PER PERSON

**Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more.*

**A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*

