



SMALL PLATES

MARINATED OLIVES AND ALMONDS (GF,V).....	6
ESSENTIAL BAKING FOCACCIA (V)..... PARMESAN CHEESE, ALEPPO, CHIVES	6
ROASTED CAULIFLOWER (GF,V)..... GOLDEN RAISINS, PINE NUTS, LEMON, PARSLEY	15
CLASSIC CAESAR (V)..... GEM LETTUCE, FOCACCIA BREAD CRUMB, CAESAR, PARMESANADD SHRIMP \$12, OR GRILLED CHICKEN \$4	17
HALOUMI AND LAMB (GF)..... ULIS LAMB SAUSAGE, APRICOT, MAMA'S LIL PEPPERS	20
BURRATA CHEESE (GF,V)..... RED BEETS, ARUGULA, HAZELNUTS, FRESH FIG	19
FALL SALAD (GF,V)..... CHICORY, FENNEL, HONEY CRISP APPLE, RICOTTA SALATA	16
GRILLED OCTOPUS (GF)..... CORONA BEAN, CHORIZO, HARISSA, ROASTED TOMATO	18
JAPANESE SWEET POTATOES (GF,V)..... PICKLED DAIKON AND CUCUMBER, HERB YOGURT	14
CARROT GINGER SOUP (GF,V)..... CREME FRAICHE, PEPITAS, CHILI OIL	12
TRUFFLE FRIES(GF,V)..... PARMESAN, HOUSE AIOLI	12

MAINS

8oz AMERICAN WAYGU BEEF BURGER*.... RED WINE ONION JAM, BLUE CHEESE CRUMBLES THYME AIOLI, MUSTARD, HAND-CUT FRIES	26
GRILLED PORK CHOP DELICATA SQUASH, CONFIT CIPPOLINI, HONEY CRISP MUSTARD CREAM SAUCE	33
BRAISED SHORT RIB BRUSSELS, CELERIAC PUREE, SKIN ON NEW POTATOES, RED WINE DEMI-GLACE	34
BUTTERNUT SQUASH RISOTTO (GF,V)..... WALNUTS, CRANBERRIES, PARMESAN, BABY KALE	26
DUCK CONFIT CONCHIGILE PASTA, OYSTER MUSHROOM RADICCHIO, PARMESAN	28
BUTTERMILK FRIED CHICKEN HARICOT VERTS, SHAVED ALMONDS, SEEDED HONEY	32

MARKET FISH

CHEFS SELECTION OF FRESH SEAFOOD
AND SEASONAL FLAVORS

**see your server for details*

**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.*

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TOUR THE MENU

CHEFS SELECTION OF FEATURED DISHES
SERVED FAMILY-STYLE
\$75 PER PERSON

