



SMALL BITES

MIXED OLIVES bay leaf • lemon zest • rosemary	5
MARCONA ALMONDS pimenton • parsley • salt	7
MARKET SALAD spinach • sweet greens • strawberry vinaigrette • feta • toasted pecans	8/12
CAESAR SALAD romaine • gem • caesar dressing • anchovy • parmesan	9/14

SHAREABLES

BUTTER TASTING chef's selection of 3 seasonal butters • fresh bread	8
CRISPY BROCCOLI radish • bagna cauda	11
ASPARAGUS CREPE fontina fonduta • black pepper • micro greens	12
RAW OYSTERS atlantic oysters • cocktail sauce • champagne mignonette • lemon	18
SEARED SCALLOPS carrot puree • pea shoot tendrils • almond aillade	19
CRAB & ARTICHOKE DIP lump crab • paprika • lemon • parsley • garlic • house-made salt & vinegar chips	16
PORK BELLY SKEWERS (5) thai chili • radish • shoyu glaze • micro daikon	14
CHARCUTERIE cured meats • artisanal cheeses • seasonal accoutrements	18/28

ENTREES

SPRING CHOPPED SALAD romaine • radicchio • chickpeas • cucumber • avocado • radish • hearts of palm • pecorino • green goddess dressing • grilled shrimp	22
CHICKEN pomme puree • creamed kale • pan jus	26
AUSTRALIAN LAMB smoked new potato • vichy carrots • mint salsa verde	34
SNAPPER PISTOU basil • artichokes • tomato • peas • zucchini squash	39
HOUSE CUT STEAKS beef fat potato • grilled broccolini • creme fraiche au poivre	
6OZ SNAKE RIVER FARMS WAGYU FLAT IRON	48
12OZ PRIME NY STRIP	52

Please note 20% gratuity will be added to parties of 7 or more.

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of food borne illnesses.