

# SMALL PLATES

SALMON TATAKI, WONTON TACO, PONZU, SALMON CHICHARRON, CHIVE, YUM YUM SAUCE — 16

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF — 16

CRISPY CHICKEN, CHILI CRUNCH, SESAME,SCALLION GF — 14

OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON GF — 4

SCALLOP CASINO, TABASCO BUTTER, PEPPER, ONION, BACON, BREAD CRUMB GF — 16

BEET TARTARE, CARROT, BLACK GARLIC AIOLI, CAPER, PEPITA, CHIVE VEGAN GF — 14

SHRIMP TOAST, GINGER,SCALLION, SOY, SESAME, BRIOCHE, CHILI HONEY, YUM YUM SAUCE - 16

WHIPPED RICOTTA TOAST, MALDON SALT, CANDIED LEMON, CRISPY BASIL v — 12

# SALADS

GRILLED ROMAINE, MANCHEGO, CROUTONS, HOUSE MADE CAESAR — 14

ICEBERG, BACON, AVOCADO, TOMATO, PICKLED ONION TRUFFLE BLEU CHEESE GF — 16

LITTLE GEM, EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF — 14

FRISSE, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE GF — 16

FAROE ISLAND SALMON — 24      SLICED CHICKEN BREAST — 16      GRILLED SHRIMP — 16

# FRESH PASTA

CAULIFLOWER GNOCCHI, BROCOLLINI, LEEKS, COGNAC CREAM, TARRAGON OIL v GF — 24

PAPPARDELLE, WAGYU SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO — 34

RAVIOLI, CORN VELOUTE, CHARRED CORN, LUMP CRAB, CHERRY TOMATO, BLACK TRUFFLE, TARRAGON OIL — 36

LINGUINI, CHILI CRUNCH SHRIMP, SAFFRON SHERRY CREAM, SHISHITO — 36

CARROT RISOTTO, CARROT PUREE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL VEGAN GF — 24

EXECUTIVE CHEF | RYAN MOORE  
SOUS CHEF | JUAN CHAJ

# MAINS

- BURGER, CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN — 22
- FAROE ISLAND SALMON, CEDAR SMOKE, ENGLISH PEAS, MINT, PICKLED STRAWBERRY, BEET BEURRE BLANC GF — 38
- FRENCHED CHICKEN BREAST, POMMES PUREE, BROCCOLINI, AGRODULCE GF — 28
- GRILLED BRANZINO, FARRO, CASTELVETRANO OLIVE, LEMON EXTRA VIRGIN OLIVE OIL GF — 36
- FILET MIGNON 8OZ, BLACK TRUFFLE BUTTER, POTATO PAVE, CARROT PUREE, HUNTER'S SAUCE GF — 46
- SEA BASS, MISO-PEACH GLAZE, FISH SAUCE TUILE, CAROLINA GOLD FRIED RICE, GINGER, SCALLION GF — 46
- DUCK BREAST, CHICKEN BRODO, ARTICHOKE, CARROT, ASPARAGUS, EDAMAME, LEEK, CHIVE, THYME GF — 48
- SCALLOPS, CREAMED CORN PUREE, PICKLED PEACH, BROCCOLINI, CALABRIAN CHILI BUTTER GF — 46
- RIBEYE 14OZ, AU POIVRE, FILO ASPARAGUS, BROWN BUTTER, GREMOLATA GF — 48

# SIDES

- TRUFFLE POMMES FRITES, MOLITERNO TARTUFO, HOUSE SAUCE V GF — 10
- CRISPY BRUSSELS SPROUT, FISH SAUCE, PEPITAS GF — 8
- SMASHED FINGERLING POTATO, HERB, SEA SALT, GARLIC AIOLI V GF — 8
- ASPARAGUS, TRUFFLE BUTTER, SEA SALT GF — 12
- CARROTS, CHIVE VINAIGRETTE, SUNFLOWER SEED, DILL VEGAN GF — 8
- BROCCOLINI, ROASTED GARLIC, SEA SALT VEGAN GF — 8

EXECUTIVE CHEF | RYAN MOORE  
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