## Small Plates

Charcuterie, House Selection Of Curated Meats, Cheeses, Accouterments gf 22
Calamari, Pepperoncini, Bacon, Basil, Tabasco Aioli gf 14
Crispy Chicken, Chili Crunch, Daikon, Carrot, Cucumber, Sesame, Scallion gf 14
Museels, Green Curry, Cilantro, Lemongrass, Lime gf 16
Orsters, Champagne Mignonette, Tarragon Oil, Lemon gf 4 each
Octopus, Gigante Beans, Sofrito, Smoked Paprika Oil, Aged Sherry Vinegar gf 18
Peruvian Scallop Casino, Tabasco Butter, Pepper, Onion, Bacon, Toasted Bread Crumb gf 16
Panel Toast, Whipped Ricotta, Maldon Salt, Candied Lemon, Crispy Basil v 12

## Salads

Romaine, French Onion Croutons, Gruyere, Housemade Caesar 14
Iceberg, Bacon, Avocado, Roasted Heirloom Tomato, Pickled Onion, Truffle Bleu Cheese gf 14
Little Gem, Fava Bean, Feta, Celery, Prosecco Vinaigrette vgf 12
Tomato, Heirloom Tomato, Persian Cucumber, Shallot, Sherry Vinegar, Chervil, Evoo vgf 16

## Pasta

Cauliflower Gnocchi, Leeks, Cognac Cream, Tarragon Oil vgf 18
Pappardele, Short Rib, Carrot, Burgundy, Truffle, Moliterno Tartufo 32
Linguini, Jumbo Shrimp, Saffron Sherry Cream, Blistered Shishito 36
Trofie, Asparagus Pesto, Haricot Vert, Crushed Hazelnut, Lemon Zest vegan 22
Soba, Grilled Ahi Tuna, Chilled Soba Noodles, Scallion, Carrot, Watermelon Radish, Cucumber, Sesame, Ginger-Soy 32

## Mains

Brisket Burger, Local Cheddar, Caramelized Onion, Pickles, Iceberg, House Sauce, Sesame Bun 22
King Salmon, Yuzu Beurre Blanc, Maitake, White \& Green Asparagus gf 38
Frenched Chicken Breast, Artichoke Heart, Shallot, Créme Fraíche, Roasted Garlic, Tarragon,
Lemon Jus gf 28
Griled Branzino, Toasted Farro, Castelvetrano Olive, Oregano, Lemon Extra Virgin Olive Oil 32
Halibut, Almond Crusted, Beluga Lentils, Braised Leeks, Mosaic Herb Cream gf 42
Filet Mignon, Herb Butter, Parsnip Frites gf 48
Rib Eye Steak, Grass Fed Black Angus, Grilled Broccolini gf 42
Pork Chop, Milanese, Orange, Fennel, Castelvetrano Olive, Arugula, Heirloom Tomato,
Prosecco Vinaigrette gf 30

## Sides

Truffle Pommes Frites, Moliterno Tartufo, Dijonalse vgf 8
Crispy Brusgels Sprout, Fish Sauce, Pepitas gf 8
Corn, Hazelnut, Pecorino Romano, Parsley vgf 12
Broccolini, Lemon, Herb, Sea Salt vegangf 10
Smashed Fingerling Potato, Herb, Sea Salt, Garlic Aioli vgf 8
Asparagus, White \& Green, Yuzu Beurre Blanc, Lemon Zest vgf 10
Parsnip Frites, Maldon Sea Salt vegangf 8
Carrots, Fennel, Coconut Yogurt, Pistachio vegangf 8

