

Mother's Day 2026



## SHAREABLES

### house focaccia

made fresh daily, olive oil [vw] 6

### cheese board

chef's selection, croccantini, nuts, preserves 25

### charcuterie & paté board

duck rilette, pate de campagne with cognac, cured meats, cornichons, mustard, grilled sourdough 28

## STARTERS

### foie gras torchon

house fruit preserves,  
brioche toast 21

*Enjoy with Petit Guiraud Sauternes*

### shaved brussels sprout salad

apples, mint, murray's pecorino,  
toasted hazelnuts, truffle lemon  
dressing [v, gf] 18

### gem lettuce salad

tonnato sauce, little gem,  
fried capers, shaved parmesan,  
sourdough 19

### jumbo shrimp cocktail (3)

cocktail sauce, horseradish, lemon 21

### truffle deviled eggs (5)

white truffle oil, mayo, dijon, tabasco,  
smoked trout caviar, smoked paprika  
[gf] 19

### fried artichokes

lightly battered, shaved parmesan,  
aioli, lemon, candied hazelnuts 18

### grilled octopus

salsa verde, pineapple salad, crispy  
plantain, chipotle chili glaze [gf] 21

### mushroom flatbread

roasted mushrooms, truffle honey,  
crème fraiche, sauteed onions, mozz,  
goat cheese, pecorino [v] 19

### nouveau monde clam chowder

potato, fresh clams, cream, bacon,  
spices, oyster crackers 14

### escargot en croute

herbed butter, anchovies, pernod,  
puff pastry 19

### crab cake app / entrée

lump blue crab, chives,  
organic mixed greens, creole  
remoulade [gf] 20 / 39

## MAINS

### king trumpet mushrooms & lentils

coconut miso sauce, asparagus, black beluga lentils,  
scallion, maldon [vw, df, gf] 34

### croque monsieur

gruyere, bechamel, north country smokehouse ham, organic  
mixed greens 28

### crab cake benedict

poached eggs, buttermilk biscuit, hollandaise, mixed greens,  
home fries 32

### wild black cod

ginger wild rice medley, pecan, citrus curry emulsion, bok  
choy, pickled cauliflower, sesame, crispy shallot [gf] 45

### dijon mustard lamb chops\*

dijon breaded crust, goat cheese polenta, grilled asparagus,  
sauce bordelaise 48

### bacon wrapped iberian duroc® pork chop\*

bacon gravy, aged cheddar grits, spring succotash,  
hot honey, chives 38

### demkota short rib

cocoa braised, parmesan polenta, brown butter rainbow  
carrots, gremolata, fresh horseradish, demi-glace [gf] 45

### neesvigs family ny strip au poivre\*

house-cut fries, grilled asparagus, peppercorn sauce [gf] 49

## AFTER

### dere street sticky toffee pudding

caramel, whipped cream 12

### carrot cake (no nuts/raisins)

cream cheese frosting, whip, fresh nutmeg 12

### flourless chocolate

fresh berries, whipped cream [gf] 14

### limoncello mascarpone cake

soft sponge, lemon, whip 13

### banoffee pie (as available)

oreo crust, fresh bananas, dulce de leche, amaretto whip 13

### strawberry panna cotta

candied cocoa nibs, shortbread crumble 13

[gf] gluten free [v] vegetarian [vw] vegan or can be made vegan

Maximum of 3 credit cards per table please. 20% gratuity added to parties of 6 or more. All our items are created as composed dishes, with flavors and textures designed to work together – please no substitutions, upcharges may apply.

FOOD ALLERGY NOTICE: Please ask our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment – MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

Spring 2025