



 UNITED WE STAND

EARLY AUTUMN DINING

For the Table

ARTISAN CHEESES fig paste, dried fruits, nuts **OR CHARCUTERIE** mustard, pickles, olives **19**

CHARCUTERIE & CHEESES 28

Smaller Plates

TUSCAN KALE SALAD pecorino, lemon, garlic, breadcrumbs [v] **12**

HEIRLOOM TOMATO green onion & chive, garlic breadcrumbs, buttermilk dressing [v] **12**

SHAVED BRUSSELS SALAD green apples, golden raisins, toasted almonds, farmer's cheese, cider vinegar [gf] **14**

BURRATA honey roasted figs, fresh thyme, sherry vinegar, prosciutto, sesame [gf] **16**

TUNA CARPACCIO◊ pepper crusted, dry cured black olives, crispy shallot, aioli [gf] **16**

Smaller Plates – hot

RABBIT RILLETES house-made focaccia, shallot, cornichon, chives, whole grain mustard **13**

SEARED SCALLOP creamed corn, hot honey, peaches, speck [gf] **18**

NEW ZEALAND MUSSELS lobster butter, toasted breadcrumbs, lemon **12**

CRAB CAKE lump blue crab, little gem salad, creole remoulade **16**

Larger Plates

PAN ROASTED CHICKEN BREAST house-made potato gnocchi, broccoli rabe, garlic, parmesan jus **24**

LOBSTER TAGLIATELLE house made pasta, garlic butter, lemon, chili flake **28**

ROASTED RACK OF LAMB grass fed organic lamb, Merguez sausage, delicata squash, roasted grapes, shallots, harissa [gf] **28**

ROASTED COD PUTTANESCA tomatoes, squash “noodles,” capers, olives, breadcrumb, garlic **28**

NY STRIP◊ Rosti potatoes, wild mushrooms, tarragon butter [gf] **32**

GRILLED RIBEYE◊ soy-garlic glazed, gochujang roasted carrots, smoked bacon jus, charred scallions [gf] **36**

After

MAPLE PECAN CHEESECAKE pecan graham cracker, candied pecans, bourbon-maple drizzle **9**

FLOURLESS CHOCOLATE CAKE cherry preserves [gf] **10**

LIMONCELLO MASCARPONE CAKE soft sponge, lemon **9**

VOODOO BROWNIE house caramel, sea salt **9**

BANOFFEE PIE Oreo crust, bananas, dulce de leche, whipped cream **9**

Please inform your server of any food allergies or dietary restrictions

(gf) gluten free (v) vegetarian (vv) vegan or can be made vegan

◊ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness
maximum of 3 credit cards per table please