

## SNACKS

<b>House Made Potato Chips &amp; Bacon-Onion Dip</b>	9
<b>Bacon Wrapped Dates</b> <i>Cook &amp; Cork Bacon, Manchego Orange-Basil Aioli</i>	12
<b>Cucumber Kimchee</b>	5
<b>Lemon-Herb &amp; Dry Cured Olives</b>	7
<b>Rosemary Focaccia</b> <i>Sea Salt Butter</i>	6
<b>Pickle Plate</b> <i>Assorted Pickled Vegetables</i>	7
<b>*Cheese Plate</b> <i>Chef's Choice Cheese, Nuts, Jam, Seasonal Fruit</i>	18

## SALADS

<b>Greens &amp; Beets Salad</b> <i>Beets, Greens, Grape Tomato, Candied Walnuts, Goat Cheese, Apple Vinaigrette</i>	13
<b>Mexican Street Corn Salad</b> <i>Mixed Greens with Grilled Corn, Jicama, Avocado, Pickled Chayote, Jalapeño Croutons, Queso Blanco, Lime-Cumin Dressing</i>	15

## VEGETABLES/SIDES

<b>*Edamame Succotash</b> <i>Fresh Summer Corn, Squash, Field Peas, Caramelized Onions, Peppers</i>	12
<b>Roasted Cauliflower</b> <i>served with Curried Yogurt Dip</i>	12
<b>Eggplant</b> <i>Agave-Lime &amp; Green Chili</i>	9
<b>Steamed Mushrooms</b> <i>Shiitake, Oyster &amp; Cremini With Miso, Yuzu &amp; Sake</i>	13
<b>French Fries</b>	8
<b>Wasabi Mashed Potatoes</b>	7

## SMALL PLATES

<b>*Crawfish &amp; Shrimp Cakes</b> <i>Creole Remoulade, Pickled Swamp Cabbage</i>	16
<b>*Burrata with Grilled Peaches</b> <i>Baby Lettuce, White Balsamic Glaze</i>	14
<b>*PEI Mussels</b> <i>Fine Herbs, Garlic-White Wine &amp; Pernod Sauce, Focaccia</i>	15
<b>Korean Rice Cakes</b> <i>Tossed with Spicy Chicken Ragu &amp; Scallions</i>	14
<b>Octopus</b> <i>Braised with Fennel &amp; Paprika Chipotle Aioli, Crisp Potatoes Pickled Red Onion</i>	18
<b>Fried Chicken &amp; Waffle</b> <i>Boneless Breast, Corn Waffle, Andouille Gravy, Ancho Syrup</i>	14
<b>Pancake &amp; Eggs</b> <i>Osetra Caviar, Potato Pancake, Lemon Creme Fraiche</i>	50
<b>Spare Ribs</b> <i>Braised in Pear Juice, Korean BBQ Sauce, Cucumber Kimchee</i>	16
<b>Tempura Shrimp</b> <i>Sweet Chili Glaze, Honey Wasabi, Asian Slaw</i>	15

## ENTRÉES

### **Tamari-Honey Glazed Short Rib**

*Wasabi Mashed Potatoes  
Cranberry Mostarda*  
36

### **Pappardelle Bolognese**

*Mishima Reserve Wagyu  
Basil Ricotta,  
Rosemary Focaccia*  
27

### **Dry -Aged Prime NY Strip**

*Warm Mushroom-Horseradish Salad  
C&C Steak Sauce  
Cut to order, \$4.75 per oz. (10 oz minimum)*

### **Seared Salmon with Shrimp**

*Bok Choy & Shitake  
Dashi Seafood Broth*  
32

### **\*Grilled Heritage Pork Chop**

*Crispy Potatoes, Sweet Onions  
Pineapple-Chipotle Relish*  
30

### **\*KFC**

*Korean Fried Chicken, Light & Dark  
Organic Boneless Breast & Thigh  
Wasabi Mashed Potatoes,  
Cucumber Kimchee, Asian Slaw*  
25

### **\*Duck Confit**

*Two Legs  
White Cheddar Grits  
Edamame Succotash  
Bourbon Brown Sauce*  
29

### **Fish of The Day**

*preparations and price vary*

## DESSERTS

### **Mango Ice Cream**

*Coconut Cookie*  
8

### **Seasonal Fruit Cobbler**

*Vanilla Ice Cream*  
12

### **Key Lime Pie**

12

### **Chocolatey Surprise!**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.