RARE

Ahi tuna, avocado, soy-chili vinaigrette — 23

Snapper carpaccio, grapefruit preserve, cilantro, garlic bread — 17

Gulf shrimp cocktail, three sauces — 21

Caviar service, Tsar Nicoulai Caviar, cippolini onion rings, tallow fried potato chips, crème fraîche, chives, capers, egg yolk

- Estate — 128
- Golden Reserve — 265

ROMAN HOLIDAY

all pizzas are available gluten friendly

Truffle Pepperoni – Ezzo pepperoni, pickled serrano, mozzarella, arugula — 28

Pizza Pescatore – jumbo lump crab, guanciale, pecan pesto, watercress — 32

Spaghetti alle Cozze – mussels, sliced garlic, white wine, fennel, fresno peppers, herbs — 33

Orecchiette – house Italian sausage, broccolini, Grana Padano — 26

Wild Boar Ragu – mafalde, whipped ricotta — 28

Cacio e pepe – spaghetti, black and pink peppercorns — 26

BREAD, BUTTER & CHEESE

House yeast rolls, jalapeno jelly & roasted poblano, gruyere cornbread, whipped sorghum butter — 17

Charcuterie – Ferrin Jamon de Serrano, Spanish Chorizo, Sopressata Picante – Tulip Tree triple cream, Point Reyes Tomarashi, queso Los Cameros, house truffle honey, fig mostarda — 35

SHARED

The Double Dip – smoked redfish dip & pimento cheese, Kennebec kettle chips, oyster crackers, pickles — 18

Charred Octopus – sauce romanesco, sour orange, warm chorizo vinaigrette — 29

Marinated Tomato Salad – Russian dressing, burrata, 1015 onion rings, basil oil — 24

Baby Gem Caesar – parmesan, brioche croutons — 13

The Slice – iceberg lettuce, Point Reyes blue cheese, crispy pancetta, portabello, Asian Pear, Banyuls — 16

Gulf shrimp spring rolls, Thai basil, hot & sweet — 19

Meatball XL – fontina cheese, parmesan — 17

Chicken & Hummus – crispy chicken, butterbean hummus, date vinaigrette, blood orange & roasted poblano — 22

MAINS

Greener Pastures chicken, salsify boulangère, preserved Meyer lemon, arugula, pan jus — 37

Jumbo lump crab cake – pickled runner beans, sorghum hot mustard — 41

Roasted beef filet – truffle crepe, asparagus, bone marrow broth — 58

Seared snapper – sweet & sour Swiss chard, onion soubise, tomato brown butter — 41

Double-cut pecan smoked pork chop, black eyed pea & Napa cabbage saute, cherry mustard — 48

Wagyu barbacoa – sunchoke puree, jalapeño & pear salad — 43

Roasted grouper – broccoli purée, garlic nage — 42

SOUP

Seafood Gumbo – Tex-Mati rice, crab, shrimp, sausage — 18

Butternut squash soup, sautéed mushrooms — 15

PRODUCE

Roasted cauliflower, whipped marscapone, pickled grapes, marcona almonds — 15

Charred broccolini – preserved lemon, drunken cherries, house granola — 14

Batata Brava – puffed sweet potatoes, chili crème fraiche, pecan-shallot crisp — 14

Field Pea Posole Verde – lady cream & purple hull peas, smoked pork, avocado, pickled serrano — 14

House tallow French fries, roasted garlic aioli — 12

Potato puree, grassfed butter, fines herbs — 14

Chopped market vegetable & herbs, shaved asiago, basil-pistachio crema — 13

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

11.06.26