

STARTERS

HOUSE PRETZELS
pimento cheese, cultured butter
sea salt (VEG) - 16

GREEN CHICKPEA HUMMUS
warm spiced naan, crudités
crispy favas (VEG) 21

CHICKEN NOODLE SOUP
poached chicken breast, semolina pasta
celery, onion, carrot, thyme - 19

JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce
caper aioli, grilled lemon* (GF) - 35

ARTISANAL CHEESE BOARD
chef's selection of 3 cheeses and
accoutrements - 29
add prosciutto* +14

CRISPY CHICKEN WINGS
hot sauce, lime, scallions - 24

ADORN DAILY CRUDO
market price*

RARE TEA CELLAR RESERVE CAVIAR SERVICE

chopped egg, blinis, crème fraîche
pickled shallot, chives*

golden kaluga 1oz. - 175
golden osetra 1oz. - 235

FROM THE BUTCHER'S BLOCK

RIB EYE
14 oz prime*
88

FILET
7 oz grass-fed*
72

PRIME FLAT IRON STEAK
10 oz chuck*
58

SALADS

HEIRLOOM MELON & BURRATA
compressed heirloom melons, lioni burrata, basil
elderflower-lemon vinaigrette (GF, VEG) - 26
add prosciutto* +8

THE ADORN CAESAR SALAD
baby gems, endive, 24-month aged parmesan
garlic crumble (VEG) - 23
add anchovy* +8

BABY SPINACH
curly endive, cucumber, radish, tomato, raspberry
crispy tofu, white balsamic (VEG, LF) - 21

ADDITIONS
6 oz. seared chicken breast* + 16 | 5 oz. ora king salmon* + 22
three jumbo shrimp* + 24 | crispy tofu + 12

SIDES

ROASTED HEIRLOOM CARROTS
bagna càuda (GF) - 19

CHARRED BROCCOLINI
salsa macha, lemon (VEG, LF) - 16

POMMES FRITES
fine herbes (VEG) - 16

BLACK TRUFFLE POMME PURÉE
cultured butter chives
gruyère (GF, VEG) - 24

ENTREES

GLEN CAIRN KING SALMON
spring garlic, ramp butter
mick klug farms asparagus* (GF) - 52

DOUBLE WAGYU CHEESBURGER
cheddar cheese, butter lettuce,
tomato, red onion, pickle
dijon aioli, fries* - 32

HOMEMADE VEGGIE BURGER
beet, tzatziki, tomato jam
whole grain bun (VEG) - 25

RIGATONI AL POMODORO
pomodoro sauce, basil
shaved pecorino romano - 29
add 6oz chicken +14
add three grilled colossal jumbo shrimp +24

GREEN CIRCLE CHICKEN
spring garlic, sea beans
asparagus, thyme jus
hen of the woods mushrooms (GF) - 32
**please allow up to 25 min to prepare

TROFIE AL PESTO
creamy basil pesto sauce, pine nuts
arugula, tomato, ricotta salata (VEG) - 29

GLAZED SALMON BURGER
gochujang, cucumber, cilantro
pickled ginger aioli - 35

DUCK INN DOG
relish, tomato, mustard
onion, celery salt, pickles
pork, beef and duck meat hotdog - 26