

Adorn

STARTERS

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce
caper aioli, grilled lemon* (gf)
35

PARSLEY ROOT & FETA HUMMUS

warm spiced naan,
crudités crispy favas (v)
21

CHEESE PLATE

chef's selection of 3 cheeses
and accoutrements
29

THE ADORN CAESAR SALAD

baby gems, endive, 24-month aged
parmesan, garlic crumble
23

add anchovy* +8

PROTEIN ADDITIONS

5oz. ora king salmon* +22
6oz. free range chicken breast* +16
3 grilled jumbo shrimp* +24

SWEETS

SALTED CARAMEL CHEESECAKE

roasted banana
whipped cream (v)
16

ASSORTED JUMBO COOKIES

chocolate chip, vanilla citrus
red velvet white chocolate (v)
15

VALRHONA FLOURLESS CHOCOLATE CAKE

espresso chocolate tuile
Costa Rican roasted
coffee ice cream (gf)
18

SIMPLY GRILLED

RIB EYE

14 oz prime*
79

FILET

7 oz grass-fed*
64

ORA KING SALMON

charred lemon*
52

MAINS

GREEN CIRCLE CHICKEN

green pea, sea beans, hen of the
woods mushroom, asparagus,
thyme jus* (gf)
32

DOUBLE CHEESEBURGER

prime beef, wisconsin cheddar
lettuce, tomato, onion, mustard
aioli, potato bun*
29

add bacon +6
add sliced avocado +6

served with fries
sweet potato waffle fries
salad, chips, or truffle fries +5

SIDES

MASHED POTATOES

yukon potato purée
16

TRUFFLE FRIES

parmesan, truffle salt
19

CHARRED BROCCOLINI

chili garlic crunch, lime
16

(v) vegetarian (vg) vegan (gf) gluten free

We proudly feature local and sustainable farmers, bakers, and artisans:

Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop

All our fish are locally sourced and sustainable; all our eggs are cage-free; all our coffee and tea are eco-sustainable.

*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness.

Parties of 6 or more are subject to a 20% service charge.