



SMALL PLATES

Achiote Grilled Octopus*

Chorizo & potato hash, caulilini, saffron,
black garlic aioli
\$19

Maple Brook Farms Burrata*

Prosciutto, balsamic caviar, tomato chili jam,
sun-dried tomato crostini
\$18

Fried Green Tomatoes

Macadamia ricotta, squash blossoms,
tomato jam, balsamic drizzle
\$15

House Bread

Gruyere, pecorino romano
& whipped garlic butter
\$8

Lobster & Crab Spring Rolls

Roasted wild mushrooms, vegetable stir-fry,
chili mango dipping sauce
\$19

Grilled Beef Satay*

Spice-rubbed Teres Major,
chili roasted peanuts, radish slaw,
lemon garlic yogurt
\$16

Oysters*

Chef's selection,
cocktail sauce, champagne
mignonette, wasabi crema, lemon
\$19 / \$36

Soft Shell Crab

Lightly battered and fried, served with a
roasted corn sauce, crispy prosciutto,
avocado & frisée
MP

SOUP & SALAD

Add grilled chicken \$8, shrimp \$9, salmon, tuna, or steak \$12

Soup du Jour

\$8 cup / \$12 bowl

Caesar Salad*

White anchovies,
shaved pecorino,
focaccia croutons, romaine,
our classic creamy dressing
\$13

Watermelon Salad*

Tajin watermelon, spring
greens, blueberries, peanuts,
queso fresco, lime vinaigrette
\$13

Beet Salad

Roasted beets, orange,
fried goat cheese, seasonal
greens, shaved veggies,
walnuts, citrus vinaigrette
\$13

ENTREES

Creek Stone Farms Ribeye*

MP

Flame grilled, then sliced. Served with cipollini onions,
caulilini, royal trumpet mushrooms, & chimichurri

Maple Leaf Farms Duck Breast*

\$34

Pan roasted and served over avocado rice, with
tri-colored baby carrots, roasted badger flame
beets, and a chili garlic sauce

Prime Duroc Pork Chop

\$32

Pounded, lightly breaded and pan-fried, with
German braised red cabbage, herbed goat cheese
mashed potatoes, and a dijon cream sauce

Lobster & Crab Pappardelle

\$32

Sautéed wild mushrooms, oven cured
tomatoes, charred corn & baby spinach,
in a dry sherry veloute sauce

Wild Caught Halibut*

\$41

Pan seared, served on herbed goat cheese grits,
with andouille sausage succotash, and Thai basil oil

Cedar Plank Salmon*

\$31

Oven roasted with herbs de provence,
parsnip purée, bacon brussel sprouts

Chili Relleno*

\$28

Poblano pepper stuffed with black beans and queso
fresco, served on masa flour gnocchi, with charred
corn-jicama slaw, cilantro crema, and sofrito

PUB

Steak Frites

\$34

Grilled 8oz bistro filet, smoked tomato bearnaise,
red wine reduction, pecorino-herb fries

Moules Frites

\$20

1 lb. of Mussels steamed in brown butter broth, with
chorizo, oven cured tomatoes, leeks and house fries

Fried Chicken

\$24

Buttermilk fried dark & light pieces,
smoked gouda mac 'n' cheese,
buttermilk biscuit, honey butter, fresno hot sauce

Fish & Chips

\$23

Beer-battered Icelandic cod, remoulade,
pecorino herb fries

Veggie Bánh Mi

\$16

Eggplant pâté crispy seitan, chili crisp, carrots,
cucumber, jalapeños, cilantro, toasted baguette,
served with house chips, or side salad

The Cuban

\$16

Braised pork shoulder, Black Forest ham,
gruyere, pickles, whole grain mustard aioli

Mushroom Burger*

\$18

Roasted wild mushrooms, gruyere, black truffle aioli,
toasted sesame bun, with house fries, or house salad

Narrow's Burger*

\$19

8oz patty, cheddar, bacon, heirloom tomato jam,
lettuce, toasted sesame bun, with house fries, or
house salad

SIDES

Mac 'n' Cheese

Creamy smoked gouda & cheddar \$7

Mashed Potato* Herbed goat cheese \$7

Side Caesar* Focaccia croutons \$7

House Fries Pecorino & herbs \$7

Avocado Rice \$7

Seasonal Vegetables*

Rotating selection of fresh
vegetables prepared vegan \$11

*gluten-free or can be prepared gluten free upon request