

SMALL PLATES AND SHAREABLES

Beef Tartare*

Aged Beef Teres Major steak minced with fresh shallots, herbs, red wine, spices and egg in a light dressing with depth of flavor, grilled breads, egg yolk 18

Roasted Red Bell Pimento Cheese and House Bacon

Two artisan cheeses folded with roasted red bell peppers and a spiced aioli, spread on toasted grilled focaccia crostini, topped with house smoked bacon lardons 12

Caramelized Cauliflower with Local Whipped Goat Cheese

Pan roasted cauliflower seasoned with fresh herbs and sea salt, served on grilled focaccia crostini, whipped goat cheese, pistachio pesto, candied nuts and local honey 13

Duck Foie Gras Tasting

Indulge in today's inspired creation of duck foie gras, sourced from Hudson Valley's duck farm and served over duck fat bread 24

Braised Beef Short Rib Yukon Potato Poutine

All beef short ribs slow braised and chopped, pan crisped with Yukon gold potato hash and red onions then folded with Wisconsin cheddar cheese curds over a bourbon reduction 15

Marinated Salmon Belly

Wild salmon belly marinated in olive oil, brown sugar and soy sauce, pan roasted and served over a creamy horseradish and Yukon gold puree, house pickled vegetables, unagi glaze 14

Lobster "Rolls"

Northern Atlantic lobster meat handpicked and seasoned with a creamy lemon herb vinaigrette, folded with sweet peppers and shallot, served on grilled garlic focaccia bread crostini with caper berries and Peruvian sweet peppers 22

Caramelized Brussels Sprouts and Mission Figs

Thinly shredded brussels sautéed crispy with caramelized onions and dried Mission figs, finished with lemon, parmesan, apple cider and whipped goat cheese 12

Jumbo Crab Cakes

All lump crab meat tossed with shallots, herbs and sweet peppers, hand molded and pan roasted cakes served over a Bloody Mary basil pico 20

Today's Taquito Creation

Indulge in today's inspired creation 13

House Brined and Smoked Salmon

Fresh salmon brined and smoked over cherry wood coals, chilled and layered on crispy tortilla rounds with Fresno chile avocado, our pickled vegetable chowchow and unagi glaze 14

SALADS

Granny Smith Apple and Arugula Salad

Peppery arugula tossed with granny smith apple matchsticks, imported feta cheese, roasted red bell peppers, candied nuts, tossed in a roasted Fresno chile and local honey vinaigrette 12

Local Green and Pea Shoot Salad

Local greens from Pig and Leaf farms tossed with roasted pineapple, garbanzo beans, toasted almonds, cotija cheese, heirloom tomatoes and a creamy lime vinaigrette 14

Roasted Butternut Caprese Salad

Pan roasted butternut squash medallions layered over thick cut beefsteak tomatoes, fresh whole milk mozzarella cheese and our house pistachio pesto, finished with virgin olive oil and balsamic vinegar glaze 13

Today's Burrata Salad Creation

The Chef and I has created for you a seasonal preparation paired with burrata cheese and local greens. Ask about today's inspired creation 15

Thai Butternut Coconut Lobster Bisque

A rich lobster stock infused with roasted butternut squash, coconut milk, chillies and sherry, finished with Northern Atlantic lobster meat and a parmesan cheese focaccia baton 15

ADD ON A PROTEIN TO ANY OF THE ABOVE CREATIONS HOUSE CURED BACON / BRAISED CHICKEN / SMOKED SALMON / SHRIMP 7*

*THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW - CONSUMING UNDERCOOKED OR RAW MEATS OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

