

DINNER

OPEN ALL DAY, MOST DAYS **Wednesday - Sunday** » **Brunch / Happy Hour / Dinner**

APPETIZERS		SALADS		ENTRÉES		SIDES	
Potato Chips & Dip	7	House Salad	15	Spicy Rigatoni	24	Honey Roasted Aleppo Carrots	12
charred scallion crème fraîche		greens, tomatoes, watermelon radish, carrots, thin onions, crispy quinoa, sunflower seeds, herby green goddess		calabrian chili red sauce, herb mascarpone, grana padano with garlic parm bread crumbs		charred scallion crème fraîche, crispy bacon, chives, EVOO	
Herb Focaccia	9	Tahini Caesar	17	Shrimp Frites	25	Frites & Aioli	9
confit garlic and shallots, herb oil		romaine and kale with rustic croutons and a mountain of grana padano		seared in piccata sauce with white wine, lemon butter, garlic confit, capers and grilled sourdough for dipping		fried golden, garlic aioli for dipping	
Prosciutto Melon	20	Grilled Citrus Shrimp Salad	30	Seared Branzino	32	Mac & Cheese	18
prosciutto di parma, melon, feta, torn mint, EVOO, maldon sea salt, aleppo		citrus grilled shrimp, fresh berries, strawberry champagne vinaigrette, toasted almonds, grape tomatoes, dried cherries, spring mix		roasted fingerling potatoes, lyonnaise, caramelized onions, capers, brown butter creamed kale		cavatappi pasta, garlic confit, fontina cream sauce, garlic bread crumbs	
Crispy Brussels Sprouts	20			Chicken Schnitzel	23	WILL YOU SAVE ROOM FOR DESSERT?	
hot honey sherry vinaigrette, crispy bacon, toasted almonds, grana padano and green apple		SANDWICHES		panko-crusted butterflied breast with German mustard sauce and lemon dill potato salad		Carrot Cake	
Pimento Cheese	15	Charred Broccolini Melt	17	Rotisserie Chicken Frites	29	cheesecake fluff, brown butter walnut streusel, carrot caramel	
with bacon, grilled veggies & fried saltines		pickled onions, tomatoes, swiss cheese on toasted Cuban bread and side salad		all natural amish-raised, free-range half chicken slow-roasted on the spit with salsa verde and garlic aioli		S'mores Pot de Creme	
Bacon Cheddar Disco Fries	17	Steak Sandwich	26	Steak Frites	36	chocolate custard, graham cracker, swiss meringue	
fontina cream sauce, scallions, pickled chiles		swiss cheese, caramelized onions, pickled jalapeños, caperberries, dijonnaise, baby kale on toasted ciabatta and side salad		8oz hanger with chimichurri			
Beef Tartare*	19	Double Smash Cheeseburger	19				
cornichons, shallots and dijonnaise with chips		LTOP, American and comeback sauce on a brioche bun with frites					
		ADD-ONS					
		Avocado	4	Grilled Chicken	8		
		Chicken Salad	7	Shrimp	9		
		Bacon	6				

*RAW FOOD CONSUMPTION

DRINKS

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