MODERN KITCHEN + BAR

Salted Edge

SEASONAL DINNER MENU

Bread Board

PLATTER | 20 INCLUDES:

HONEY-DIPPED CORNBREAD
whipped goat cheese + fire roasted corn + honey + lavender

CAYENNE PARMESAN POPOVERS
sundried tomato butter + habanero salt

ORANGE ROSEMARY BISCUIT
maple bourbon pecan butter + smoked sea salt

HERB BUTTER BUNS
whipped butter + flaked sea salt

Starters

SHISHITO PEPPERS | 15
yuzu miso dressing + bonito flakes + furikake

WAGYU SLIDERS | 19
white cheddar + sundried tomato aioli + arugula + crispy shallot + pretzel bun

CARNIVAL CRUNCH EGG ROLL | 19
braised ox tail + napa cabbage + sweet pepper + carrot + caribbean spiced glaze + habanero aioli

CHAR-GRILLED CHICKEN WINGS | 20
sweet chili gochujang sauce + grilled pineapple salsa + micro cilantro

CRISPY BRUSSELS SPROUTS | 16
baked apples + peanut miso dressing + burnt honey cashew + pecorino + espelette

BRAISED SHORT RIB CROQUETTES | 15
jalapeño potato + smoked gouda + white cheddar blend + calabrian aioli

LESSER OF TWO EVILS DEVILED EGGS | 17
2 CRISPY SHRIMP, 2 MAPLE BACON
smoked tomato bacon jam + sweet chili sauce + pickled fresno

CHILLED Seafood Bar

COLOSSAL SHRIMP COCKTAIL* | 25 (GF)
lemongrass cocktail sauce + fresh horseradish

OYSTERS ON THE HALF SHELL* (GF)
chef's mignonette + cocktail sauce + fresh horseradish + housemade hot sauce
HALF-DOZEN 23 | DOZEN 44

DRY-AGED SALMON BELLY SASHIMI | 19 (GF)
yuzu miso vinaigrette + charred green onion + chili onion crunch + cucumber salad

Soups & Salads

SHORT RIB FRENCH ONION | 17
braised short rib + gruyère + white cheddar + mozzarella + crostini

LOBSTER BISQUE | 18
butter-poached lobster + tarragon oil + bacon snow
add congnac 5

HAIL, CAESAR! | 17 (GF)
baby romaine + parmesan + crispy potato + anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

HARVEST CRUSH | 18 (GF)
baby greens + pink lady apple + blue cheese + sweet potato + apple maple vinaigrette + cranberry + spiced candied pecan

CAN'T BEET THIS | 17 (GF)
burrata + arugula + citrus vinaigrette + honey cashew + quinoa pops + blood orange oil

THIS LITTLE HOUSE | 11 (GF)
local greens + marinated tomato + roasted corn + parmesan + toasted pumpkin seeds + champagne vinaigrette

ADD CHICKEN 12 | STEAK 18 | SALMON 16 | SHRIMP 20

CHEF PARTNER JOEL HASSANALI

20% gratuity applied for parties of five or more.

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

(GF) *gluten-free* *new seasonal dish*

10.22.26

Entrees

NEW BEDFORD SCALLOP | 51 (GF)
rotation of local seasonal harvest risotto

BISON BOLOGNESE | 31
dry-aged wagyu + housemade pappardelle + roasted tomato sauce + herb ricotta + pecorino

CALYPSO JERK CHICKEN | 38
airline chicken breast + sweet plantain black rice + caribbean cream + sweet spicy tamarind glaze + pineapple salsa

MISO GLAZED FAROE ISLAND SALMON* | 42
cauliflower purée + asparagus + napa cabbage + mushroom + salmon roe beurre blanc

BRAISED SHORT RIB | 40
jalapeño potato cake + bloomsdale creamy spinach + horseradish crumble

HARISSA CAULIFLOWER STEAK | 25 (GF)
roasted carrot hummus + toasted pumpkin seeds + chimichurri + pickled shallot

TRINI SPICED FEATURED FISH* | MP
black rice + asparagus + citrus + caribbean spice cream sauce + grilled pineapple salsa

DRY-AGED EDGE BURGER* | 22
red wine onion marmalade + black pepper bacon + gruyère + roasted garlic aioli + arugula + brioche bun + chef's spiced frites

Steaks

14 OZ. HAWAIIAN WHISKEY PRIME RIBEYE* | 62
beef tallow fried rice + egg + pickled chili + garlic onion chili crunch

14 OZ. DRY-AGED STEAK FRITES | 57
prime new york strip + chef's spiced frites + truffle béarnaise

6 OZ. FILET* | 59
crispy fried mac & cheese + snow crab claw + truffle béarnaise

COFFEE-RUBBED AMERICAN WAGYU* | 43
8 oz. bisto steak + pomme purée + charred broccolini + chimichurri + crispy shallot

BRICK OVEN Pizza

THE VELVET RIB | 24
short rib + burgundy onions + roasted mushroom + gruyère béchamel + mozzarella + bacon

TUSCAN BLOOM | 22
chicken + spinach + parmesan sauce + mozzarella + wild mushroom + herb ricotta + marinated tomato + infused lemon EVOO

BASIL & BLISS | 22
roma tomato + fresh mozzarella + roasted tomato sauce + EVOO + fresh basil

MY HOT HONEY P | 20
pepperoni + spicy tomato sauce + mozzarella + housemade hot honey + basil

DON'T BURRATA ME! | 22
sausage + broccolini + kalamata olive + mozzarella + parmesan cream + chili onion crunch

CHEF'S FEATURE PIZZA | 21
Ask your server about our rotating chef-crafted pizza.

gluten-free cauliflower crust available upon request

Shareable Sides

FIRE ROASTED BROCCOLINI | 15 (GF)
garlic oil + sherry + parmesan + chili crunch

LOBSTER MAC + CHEESE | 23
five cheese sauce + cavatappi pasta + bacon parmesan crumble

TRUFFLE POMMES FRITES | 13 (GF)
parmesan herb + roasted garlic aioli

CARIBBEAN-STYLE FRIED RICE
CHOICE OF CRAB 25 | OXTAIL 23
napa cabbage + peas + scallions + carrots + egg + shoyu + chili onion crunch + chef's island spice

POMME PUREE GRATIN | 15 (GF)
parmesan + gouda + mozzarella

Plum Creek Farms · Flavor Country Farms · PRIME · Certified Angus Beef · winterfrost American Wagyu Beef · Ellsworth Crossing Farm to Fork Market · Long Wall Farm

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