



# HAPPY MOTHER'S DAY!

## Starters

### Avocado Toast

griddled sourdough, radish, togarashi | 18  
*add tempura rock shrimp +8*  
*add poached egg +4*

### Ham n' Frites

parma prosciutto, house made chips, mustard aioli | 17  
*sub smoked salmon*  
*add poached eggs and hollandaise +5*

### The MV Pink

pink chicories, miso white oy vinaigrette, ruby red grapefruit, crispy shallot, crab and lobster cocktail | 38

### Asparagus Soup

maine crab meat, shiso leaf, crème fraîche | 24

### Spanakopita Rolls

*(gluten free)*

spring garlic scapes, leeks, spinach, feta | 19  
*add butter poached lobster +12*

### Grilled Jumbo White Asparagus

green asparagus velouté, poached egg, black truffle vinaigrette | 23

### Wild Arugula Salad

lemon vinaigrette, toasted almonds, shaved parmesan | 17

## Entrees

### Tuna Poke

hijiki, spicy edamame, shiso, sushi rice | 42

### Trout Almondine

haricot vert, slivered almonds, capers, brown butter beurre blanc | 41

### Crab Cake Benny

poached eggs, hollandaise, home fries, house salad | 40

### Florentine Frittata

spinach, caramelized spring onions, feta | 25  
*add whole roast beef tenderloin +20*

### Cauliflower Steak

warmed chickpea purée, goat cheese crema, harissa vinaigrette | 28

### Pepper Crusted Swordfish Steak

bagna cauda aioli, roasted artichokes, garden salad | 38

### Steak Tips Au Poivre

sautéed spinach, red wine sauce, pommes frites | 32

### Carbonara Mac & Cheese

*(gluten free)*  
slab bacon, farm egg yolk, toasted black pepper, parmesan | 29

*Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

