THE PARLOUR ROOM

SMALL PLATES

Meatballs 18
Veal/Pork/Beef, Marinara, Ricotta, Shaved Parmigiano, Basil, Sourdough

Shishito Peppers 12
Mezcal Salt, Meyer Lemon Aioli

Crab & Cheese Wontons 18
Braised Leeks, Scallion, Cream Cheese, Crème Fraiche, Caramelized Honey, Harissa

Duck Drumettes 19
Confit, WBBQ Slaw, Chive, Piri-Piri

Crab Cake 22
Pickled Cabbage & Celery Slaw, Yuzu Herb Aioli, Charred Lemon

Chips & Dip 10
French Onion Dip, Chives

CHARCUTERIE BOARDS
Chef's Selection of Meats 24
Chef's Selection of Cheeses 22

RAW BAR

½ Dozen East Coast Oysters 24
Honeydew & Cucumber Mignonette

Jumbo Shrimp Cocktail 23
Atomic Cocktail Sauce, Lemon

Tuna Tartare 22
Ginger Soy Ponzu, Sesame Seed, Smoked Avocado, Jalapeño, Shallot

Beef Tartare 20
Hand-Cut Beef, Black Garlic, Capers, Cornichon, Pickled Shallot, Chilis, Egg Yolk, Toast

TOASTS

Mushroom 14
Roasted Maitake, Pickled Beech & Oyster Mushrooms, Piquillo Ricotta, Cashew

N'Duja 15
Hot Honey, Sage, Pecans, Housemade Ricotta

Smoked Salmon Mousse 19
Pickled Radish, Cucumber, Dill, Capers, Crème Fraiche

Toast Trio 22
Mushroom, N'Duja, Smoked Salmon Mousse

SALADS

Charred Baby Gem 16
Baby Gem, Goat Cheese, Nuts, Peppadew Relish, Tahini Ranch Dressing

Kale Caesar 17
Baby Kale, Black Garlic Caesar, Shaved Parmigiano, House Croutons

Lioni Latticini Burrata 22
Roasted Beets, Arugula, Vincotto Vinegar Glaze

Garden 18
Roasted Vegetables, Barley, Granola, Apple Cider Vinaigrette

SEAFOOD

Crispy Skin Salmon 30
Butternut Squash Risotto, Herb Salad, Charred Citrus Segments

Red Snapper 38
Peewee Potatoes, Asparagus, Artichoke, Confit Tomatoes, Charred Tomato Vinaigrette

Diver Scallops 45
Butterbean Purée, Sauteed Kale, Pistachio, Lemon Herb Breadcrumbs

PASTA & VEGETABLE

Bucatini 25
Guanciale, Corn, Mushroom, Tomato Butter, Nasturtium Pesto

Lobster Mac n' Cheese 34
Béchamel, Sharp White Cheddar, Fontina, Pecorino Romano, Crispy Sunchoke

Vegan Steak 25
Cauliflower, Oyster Mushroom, Curry Squash Puree, Chimichurri

MEAT & POULTRY

Parlour Burger 28
Cheddar, Wagyu-Piquillo Aioli, Arugula, Dill Pickle, Onion Ring, Brioche Bun

Roasted Half Chicken 31
Pearl Barley, Root Vegetable Hash, Apple Cider Whiskey Jus

Steak Frites 48
12oz NY Strip, Hand-Cut Fries

Red Wine Braised Short Rib 33
Cheesy Polenta Grits, Demi-Glace, Crispy Leeks, Bourbon Honey Glazed Rainbow Carrots

34oz Tomahawk Ribeye for 2
Duck Fat Fingerlings, Asparagus
Charred Broccolini
125

SIDES

Grilled Asparagus 13
Extra Virgin Olive Oil & Lemon

Broccolini 13
Lemon Vinaigrette

Hand Cut Fries 12
Sir Kensington Ketchup

Shaved Brussels Sprouts 13
Shallots, Garlic

Duck Fat Potatoes 16
Smashed Fingerlings, Peppadew Peppers, Herbs

EVERY SUNDAY

Beef Wellington for 2
Duck Fat Potatoes, Shaved Brussels Sprouts
Carved Tableside
125

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All Bottled Wine ½ Price

*Consuming raw or under-cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness.