

STARTERS

COCONUT PANKO FRIED SHRIMP (4) *

SWEET CHILI SAUCE / 13

YELLOWFIN TUNA TARTARE *

AVOCADO, MELON, ONION, LEMON, CILANTRO, GINGER SOY, WONTONS / 18

LUMP CRAB CAKES (2)

CHIMICHURRI AIOLI, ONION JAM, RADISH MICROS /18

DUCK POUTINE

FRENCH FRIES, DUCK CONFIT, BROWN GRAVY, CHEESE CURDS, SCALLIONS / 12

BURRATA CAPRESE

TOMATO, BURRATA, BASIL
BALSAMIC REDUCTION, OLIVE OIL /13

BACON-WRAPPED POBLANO

STUFFED WITH CREAM CHEESE & CHORIZO / 13

FRIED BELL & EVANS CHICKEN “OYSTERS”

BUTTERMILK FRIED DARK MEAT CHICKEN, REMOULADE / 13

CHEESE & CHARCUTERIE

CHEF’S SELECTION OF CHEESES, CHARCUTERIE, PICKLES, AND CONDIMENTS / MP

YELLOWFIN BRIE *

SEARED YELLOWFIN TUNA, TEMPURA FRIED BRIE, APPLE, PONZU, PEPITAS / 18

TOMATO BISQUE

PARMIGIANO-REGGIANO, GREEN ONION
CUP / 5 | BOWL / 9

** Consuming raw, rare, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Note: Parties of 6 or more may be subject to a 20% gratuity charge.



MAINS

CLASSIC BURGER *

8oz BEEMAN RANCH WAGYU BRISKET & CHUCK BLEND, GEM LETTUCE, TOMATO, ONION, SMOKED CHEDDAR, HOUSE SAUCE, FRIES / 18

BRIAN'S BURGER *

8oz BEEMAN RANCH WAGYU BRISKET & CHUCK BLEND, BACON JAM, CHEVRE, PICKLED POBLANO, FRIES / 17

+ FRIED EGG, BACON, OR AVOCADO / 2

HEARTBRAND AKAUSHI SHORT RIB SANDWICH

COOKED SOUS VIDE FOR 24 HRS, GRUYERE, CARAMELIZED MUSHROOM & ONION ON CIABATTA, AU JUS, FRIES / 17

DUCK CONFIT SANDWICH

FIG JAM, SPINACH, TOMATO, BRIE, CIABATTA, FRIES / 15

BLACKENED REDFISH TACOS (2)

AVOCADO, PICKLED ONION, BRUSSELS SPROUT SLAW, CHIMICHURRI AIOLI, MAZINA TORTILLAS, BLACK BEANS, SPANISH RICE / 15

BLAT

BACON, LETTUCE, AVOCADO, TOMATO, SMOKED CHEDDAR, CHIMICHURRI AIOLI, CIABATTA, FRIES / 13

GRILLED CHEESE & TOMATO BISQUE

PARMIGIANO-REGGIANO, GRUYERE, SMOKED CHEDDAR ON CIABATTA / 13

DESSERTS / 10

TUXEDO CAKE COFFEE CHOCOLATE SPONGE CAKE, WHITE & DARK CHOCOLATE FILLING, CHOCOLATE SAUCE, ALMOND NOUGATINE, ESPRESSO ICE CREAM, CHOCOLATE SOIL, SUGAR BALLS

CARROT CHEESECAKE, PECAN CRUNCH, MAPLE-BOURBON ICE CREAM, CANDIED BACON, CARAMEL SAUCE

CRÈME BRULEE, BERRIES

**LUNCH MENU
THURSDAY-SATURDAY**

11:30AM-4PM

SALADS

WEDGE

ICEBERG, CRISPY PORK BELLY, TOMATO, ONION, BLEU CHEESE CRUMBLES & DRESSING / 10

CAESAR *

ROMAINE, PARMIGIANO-REGGIANO, CROUTONS, CAESAR DRESSING SM / 6 | LG / 12

CHAMPAGNE GREEN SALAD

FRESH GREENS, WALNUTS, FIGS, RED ONION, CHÈVRE, ORANGES, CHAMPAGNE VINAIGRETTE / 14

+ 6 SHRIMP / 15 + 3 SHRIMP / 8

+ 2oz CRAB / 10

+ 6oz CHICKEN / 8

\$78666 BAR LUNCH SPECIALS

\$7 KISSING TREE MARTINI

\$8 OLD FASHIONED

\$6 RED OR WHITE SANGRIA