

DINNER

SMALL PLATES

MEATBALLS* 15

ground beef and pork + marinara + pecorino

VEGAN CRABCACKES 14 (V, GF)

chickpea and artichoke + bell pepper
baby arugula + vegan remoulade

SLIDERS* 16

beef patties + tomato jam + brioche bun

THAI MUSSELS* 16 (GFO)

PEI mussels + ginger lemongrass
coconut cream + fried onions

CORN FRITTERS 13

grilled corn + bacon + spicy aioli

FIRECRACKER SHRIMP WRAPS* 16 (GF)

crispy shrimp + sriracha cream sauce
pickled pepper salsa + bibb lettuce

SIDES/SNACKS 8

braised kale (V, GF)

sesame pimento grits (GFO)

heirloom tomato salad (VO)

bacon apple brussels (GF)

garlic smashed potato (V)

pommes puree (V)

grilled bok choy (V, GF)

spring squash (GF, VO)

wild rice (V, GF)

grilled asparagus (VO, GF)

pommes frites (GF, V)

consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for food-borne illness. A gratuity of 20% is added to parties of 6 or more

GREENS + FLATBREAD

BEET SALAD 14 (v, GF)

arugula + roasted beets + crumbled goat
crunchy red onion + candied pecan
herb cream dressing

CAESAR 13

romaine + creamy caesar + crouton + cracked
pepper + pecorino + anchovy

ARTICHOKE FLATBREAD 16 (V)

grilled baby artichoke + shaved red onion
baby arugula + goat cheese + aged balsamic

CURED MEATS FLATBREAD 19

serrano ham + prosciutto + salami + red sauce
manchego

ENTREES

LOBSTER RISOTTO* 39 (GF)

lobster tail + arborio + saffron + english peas
grilled corn + parmesan

PORK BELLY PAPARDELLE* 29

crispy pork belly + paradelle + spinach mushroom
port wine demi + pecorino

BONE IN RIBEYE* 44 (GF)

grilled + herb butter + pommes puree
asparagus

THE BURGER* 19 (GFO)

ground beef + lettuce + tomato onion jam
choice of cheese + pickle spear + pommes frites

ORA KING SALMON* 29 (GF)

pan seared + gremolata + braised kale + wild rice

LAMB LOLLISS * 36 (GF)

rosemary grilled + garlic smash potato + spring
squash

HOISON ORANGE SHORT RIB* 29 (GF)

braised + sesame pimento grits + bok choy

CIOPPINO* 33 (GFO)

halibut + lobster + shrimp + mussels +andouille
heirloom tomato + grilled french baguette

FRIED TOFU 21 (V, GF)

vegan pesto + red quinoa + pickled onion
spaghetti squash + balsamic reduc

DUCK BREAST* 27 (GF)

apple bacon brussels + beet and
sweet potato hash