



FOR THE TABLE

- OYSTERS ON THE HALF SHELL** | ½ dozen 24 || full dozen 42
- MEAT & CHEESE BOARD** | white truffle salame | saucisson sec | prosciutto san daniele | cana de cabra hook's 10 year cheddar | epoisses de bourgogne | condiments and bread || 38
- BBQ HEIRLOOM CARROTS** | pecan butter | dill | herb dressing || 16
- SQUASH BLOSSOMS** | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16
- DIVER SCALLOPS** | yellow curry | confit tomato | kaffir lime rice | mirco cilantro || 25
- SPICY YELLOWFIN TUNA** | tempura eggplant | sriracha ailoli | wasabi tobiko | sweet soy | chives || 19
- CHARRED OCTOPUS** | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 22

SALADS + SANDWICHES

- HEIRLOOM TOMATO + BURRATA** | honeydew compress | aged balsamic | red wine vinaigrette | crispy parsley || 18
- LOCAL STRAWBERRY + ARUGULA** | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17
- GRILLED CAESAR SALAD** | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18
- TUNA SANDWICH** | tuna conserva | shallots | sprouts | avocado | roasted peppers || 21
- BBQ PORK SANDWICH** | pulled pork | creamy coleslaw | pickled persian cucumbers || 22
- GRILLED CHEESE + POTATO LEEK SOUP** | mozzarella | taleggio | rustic french bread
potato leek soup | crispy leeks || 20

BRUNCH

- AVOCADO TOAST + MIXED GREENS** | soft boiled egg | robiola goat cheese | maple bacon | cherry tomato
watermelon radish | multi-grain bread || 21
- BREAKFAST BOWL** | cherry greek yogurt | house-made granola | sautéed figs | coconut | mixed berries | micro mint || 16
- BRIOCHE FRENCH TOAST** | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25
- HORCHATA PANCAKES** | grilled peaches | coconut granola | condensed milk syrup || 23
- DUCK CONFIT SOPES** | A5 waygu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25
- LOBSTER EGGS BENEDICT** | maine lobster | spinach + mushroom | poached egg | lobster hollandaise || 32
- PORK BELLY EGGS BENEDICT** | seared pineapple | blistered shishito peppers | poached egg | hollandaise || 28
- FRENCH OMELETTE** | melted brie | baby spinach | duck fat hash browns || 20
- BRUNCH BURGER** | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 28
- BREAKFAST PIZZA** | pistachio mortadella | runny eggs | spinach | fresh mozzarella | parmesan cream sauce || 24
- CACIO E PEPE** | romano | black pepper | lemon zest | parsley || 25
- TORTELLINI ALLA VODKA** | spinach | mushrooms | robiola cheese | roasted pistachio || 29
- CHILEAN SEABASS** | lemon quinoa | artichoke pesto | grapefruit beurre blanc || 48
- SKIRT STEAK + EGGS** | over easy eggs | roasted potatoes | chimichurri || 48

SHAREABLE SIDES

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|---------------------------------|--------------------------|
| 2 EGGS ANY STYLE 9 | FRENCH FRIES 8 |
| MAPLE BACON 10 | FRESH FRUIT 6 |
| DUCK FAT HASHBROWNS 8 | |

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF	Elvis Morales
GENERAL MANAGER	Matthew Hardeman
MANAGING PARTNERS	Jordan Otterbein & McG

