

Salads

- Farmer's Market Salad** | Local Greens, Cucumbers, Red Onion, Tomatoes, Carrot, Asparagus, Radish, Crispy Shallots, Pecorino Romano, Red Wine Vinaigrette 12
- Caesar Salad** | Baby Romaine, Brown Butter Bread Crumbs, Crispy White Anchovy, Pecorino Romano, Burnt Lemon 12
- Frisée Salad** | Radicchio, Farm Egg, Bacon Lardons, Grilled Focaccia, Warm Bacon-Mustard Vinaigrette 13

Entrées

Seafood Paella* 27

Scallops, Shrimp, Calamari, Clams, Mussels, Chorizo, Calaspara Rice, Soffritto

Seared Sea Scallops* 26

Spring Risotto Verde, Asparagus, Peas, Baby Spinach, Kale, Feta

Organic Salmon* 24

Black Rice Stir-Fry, Caramelized Onions, Sweet Peppers, Mushrooms, Ponzu

Pan-Seared Flounder 26

Fennel, Artichokes, Spinach, Crispy Capers, Lemon-Turmeric Coulis

Tagliatelle Bolognese 23

House-Made Pasta, Veal & Pork Ragu, Pecorino Romano

Grilled Filet Mignon* 35

Roasted Potatoes, Broccoli, Oyster Mushrooms, Lobster Béarnaise

Entrées For Two

Whole Local Fish Mkt Price

Carribbean Escoveitche

Seafood Paella 50

24 oz Cowboy Ribeye 85

Roasted Fingerling Potatoes, Sautéed Greens, Bordelaise

*May Be Cooked To Order: The Consuming of Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs Increase Your Risk of Food-borne Illness, Especially if You Have Certain Medical Conditions.

Tapas

Vegetarian:

- Mushroom Tortellini** | Wild Mushroom Sherry Cream, Shaved Truffles, Pecorino Romano 14
- Grilled Artichokes** | Roasted Garlic Aioli, Charred Lemon 13
- Beet Salad** | Whipped Goat Cheese, Tarragon, Pistachios 11
- Roasted Cauliflower** | Sweet & Sour Leeks, Freekeh, Turmeric Coconut Crème 12
- Burrata & Oyster Mushrooms** | Smoked Olive Oil, Pickled Mustard Seeds 14
- Mushroom Bruschetta** | Herb Boursin, Truffle Oil, Chives 8

Seafood:

- Crab Dip** | Artichokes, Spinach, White Cheddar, Crostini 15
- Mussels Marinere** | White Wine, Butter, Shallots, Grilled Baguette 16
- Tuna Tartare*** | Avocado, Tomato Granita, Citrus Aioli, Chicharrones 16
- Charred Octopus** | Smokes Potato Crema, Niçoise Olives, Tomato Confit 17
- Crispy Calamari** | Hot & Sweet Sauce, Wasabi Cream 14

Meat:

- Roasted Bone Marrow** | Lemon Gremolata, Shaved Shallots, Crostini 15
- Pork & Shrimp Spring Rolls** | Cilantro & Lime Slaw, Thai Peanut Sauce 12
- Beef Tartare** | Shaved Truffle, Fresno Chiles, Marrow-Naise, Meyer Lemon 18
- Beef Carpaccio*** | Whole Grain Mustard, Capers, Arugula, Cured Egg Yolk 15
- Grilled Steak Pinchos*** | Ponzu, Sesame Seeds, Scallions 17

Cheese & Charcuterie

Choice of Three...20 / Choice of Five...32

Cheese...8

Spanish Manchego
Vat-17 White Cheddar
Smokey Danish Bleu
Cave Aged Gouda
Sweetgrass Camembert

Meat...8

Duck Pastrami
Chorizo Rioja
Wild Boar Salami
Proscuitto Di Parma
Spicy Soppresata