



Starters

Chef's Soup of the Day	9
See Server (V)	
Beet Salad 3 Ways	14
Smoked / Candied and Powdered Beets / Orange / Sesame Tuille	
Wedge Salad	10
Ventreche Bacon / Heirloom Tomato / Blue Cheese	
Chef's Garden Salad	12
Market Fresh	

Shared

Dinner Menu

Calamari	14
Nectarine Reduction / Jalapeño / Lime Creme Fraiche	
Brussel Sprouts	11
Candied Meyer Lemon / Pistachio Dust / Bourbon Grape Reduction	
Sea Bass Ceviche	16
Pickled Radish / Smoked Yuzu Aioli / Avocado Sorbet	

Entrees

Dry Aged Rib Eye	52	Pork 3 Ways	29	Mary's Chicken	28
On the Bone / White & Dark Soubise / Garlic Scape Crumb		Pork Tenderloin / Pork Belly / Sea Beans / Quince / Crackling		Truffle Sausage / Potato Puree / Charred Turnips / Tarragon	
Salmon	32	Scallops	35	Fish "N" Chips	36
Pickled Vegetables / Apple Emulsion / Green Tea Broth		Pan Seared / Orange Parsnip Puree / Sous Vide Leeks / Cucumber		Sea Bass / Heirloom Peas / Triple Cooked Fries / Citrus Pearls	
Agnolotti	22				
Carrot & Ginger / Citrus Creme Fraiche / Sunchoke					

Desserts 9

Key Lime Parfait	Chocolate Beet Cake
Graham Cracker Sable / Muscat Grape Coulis	Candied Beets / Raspberry / Beet Sauce
Fromage Blanc Panna Cotta	Strawberry Gelee
Rhubarb Consomme / Almond Phyllo	Coconut Cream / Crispy Chocolate

Sunday through Thursday 5pm - 9pm

Friday & Saturday 5pm - 10pm

A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team.