

DINNER MENU

STARTERS

Cheese	15
rotating cheeses, compote, preserves, fruit, marcona almond, sourdough	
Brussels Sprouts	12
dijon aioli, bacon, funyun powder, parmesan (V)	
Charcuterie	18
rotating meats, aioli, jam, gherkin, shallot, sourdough	
Yellow Tail Tuna	16
chili broth, aged soy, turnip, pearl onion, chive oil, 5 spice (V)	
Bone Marrow	16
sweet soy, chive, sourdough	
Truffle Flatbread	17
truffle crème fraiche, roasted mushroom, parmesan, garlic truffle oil (V)	
Octopus	17
tapioca, trout roe, potato coral, mustard seed, crème fraiche, chicken jus	
Whiskey Roasted Almonds	6
devil's gate bourbon, cranberries, sesame seeds	

SOUP & SALAD

add chicken [8], steak [12] or bass [12] to any salad

Chopped Salad	10
mixed greens, balsamic vinaigrette, cherry tomato, red onion, crouton (V)	
Arugula Salad	12
pickled tomato, fermented pear, maple cream cheese, pepita cranberry granola (V)	
Endive Caesar	12
egg crumble, breadcrumbs, parmesan, clam dressing (V)	
Soup of the Day	10
chef 's whim (V)	

SIDES

Yam Crème Brulee	10	House Bread	8
popcorn powder, sea salt (V)		baker's whim (V)	
Seaweed Mashers	10	Olives	8
Bonito (V)		citrus, fennel (V)	
Carrots	8	Fries	8
crème fraiche, sesame espresso powder (V)		garlic herb (V)	

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SPECIALTIES

Beef Fillet	42
beet marmalade, mashed potato, breadcrumbs, beef glaze, chive	
Striped Bass	35
spiced carrot broth, polenta, carrots, sesame espresso powder	
Short Rib	36
roasted mushroom, potato pie, sour cream, chive	
Chicken Breast	27
cucumber, mustard seed, pomegranate puree, roasted beet, pear	
Pork Chop	38
baked beans, cornbread dumpling, relish, trout roe béarnaise	
Fried Cauliflower	26
tahini, romesco, quinoa tabbouleh, pine nut, chimichurri (V)	
Penne Pasta	24
chorizo, roasted fennel, roasted tomato, tarragon, carbonara (V)	

BEVERAGES

Soft Drinks	3	Milk	3.5
coke products		Coffee & Tea	3.5
Sparkling Mineral Water	7.5	Double Espresso	4
house bottled		Cappuccino	4.5
Juice	3.5	Café Latte	4.75
apple, cranberry, pineapple		Mocha Latte	4.85
Freshly Squeezed Juice	7		
orange, grapefruit			

(V) Indicates that a dish can be made Vegetarian or Vegan, please inquire with your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Please let your server know of any possible allergies or dietary restrictions.

Executive Chef Eric Miller