DINNER

SHAREABLE SNACKS

MIXED MARINATED OLIVES 6
MIXTURE OF SPICED OLIVES, PEPPADEWS & PEPPERONCINIS

WARM MEREDITH DAIRY SHEEP MILK FETA DIP 15
GRAPE TOMATOES, OLIVE TAPENADE, FRESH OREGANO, GRILLED FLATBREAD

SHISHITO PEPPERS 9
ALDERWOOD SMOKED SEA SALT

TRUFFLED EGG SALAD CROSTINI 9
BLACK TRUFFLE JAM, PICKLED FRESNO CHILE, GRILLED SOURDOUGH

MARKET

BRICK STREET FARMS CRUNCH "LOVE" SALAD 15
BRIE CHEESE, FRESH BERRIES, PISTACHIOS, CHAMPAGNE VINAIGRETTE

FRISEE LARDON SALAD 14
GREEN BEANS, LARDONS, POACHED EGG, RED WINE VINAIGRETTE

BURRATA TOMATO CAPRESE 16
VIPE RIPENED TOMATOES, MICRO BASIL, EXTRA VIRGIN OLIVE OIL & BLACK LAVA SALT

STARTERS

GRILLED OCTOPUS 19
PERUVIAN POTATO SALAD, PICKLED PEPPERS, BLACK CURRANTS, CAPER RAISIN VINAIGRETTE

CRISPY ARTICHOKES *18*
MINT, PECORINO CHEESE, LEMON POPPYSEED AIOLI

WAGYU BEEF CARPACCIO 19
ARTICHOKES, TRUFFLE AIOLI, RICOTTA SALATA

CHARCUTERIE *24*
CHEF'S ASSORTMENT OF 2 MEATS AND 2 CHEESES WITH ACCOUTREMENTS

VEAL MEATBALLS *15*
PINE NUTS, CHERRIES, SAN MARZANO TOMATO SAUCE

CHILLED OYSTERS ON THE 1/2 SHELL 22
A HALF DOZEN OF BOUTIQUE OYSTERS, BLOODY MARY COCKTAIL SAUCE, HORSERADISH, TOBASCO AND LEMON

SMOKED DIVER SCALLOPS 20
VENISON SAUSAGE, ROASTED RED BEET PUREE, WATERCRESS

CRAWFISH & CORN HUSHPUPPIES *16*
CORN, RED PEPPER, CRAWFISH TAILS, TOBIKO

WE SOURCE LOCALLY AND USE HUMANELY RAISED SUSTAINABLE PRODUCTS WHENEVER POSSIBLE

DINNER

MAINS

BEER BATTERED CHATHAM COD 38
BRUSSEL SPROUT-JALAPENO SLAW, CHERVIL TARTARE SAUCE, CRISPY ROSEMARY POTATOES

WOOD FIRED GRILLED MAINE LOBSTER TAIL 65
PARMESAN-CORN FLAN, CHORIZO, SNOW PEAS, TOASTED GARLIC BEURRE BLANC

CHILEAN SEA BASS 52
ENGLISH PEAS, MAPLE LEAF FARMS MUSHROOMS, SMOKED SALMON, TOMATO VINIAGRETTE

BUCATINI BOLOGNESE 31
JURGIELEWICZ FARMS GROUND DUCK RAGU, SHEEP'S MILK RICOTTA CHEESE

BUTTERNUT FARROTO 36
BRICK STREET FARMS KALE, TALEGGIO CHEESE, AMARETTO, SUMMER BLACK TRUFFLE

BONE-IN BISON FILET 49
LYONNAISE FINGERLING POTATOES, WATERCRESS, HERBED BOURBON BUTTER

DRY AGED KANSAS CITY STRIP 75
CIPPOLINI ONIONS, RED BEET BEARNAISE SAUCE

COLORADO LAMB CHOPS 49
FIG & HAZELNUT CRUSTED, BABY CARROTS, GOAT CHEESE POTATO GRATIN

ROAST CHICKEN WITH GARLIC, LEMON & PARSLEY 34
ARUGULA, ALMOND, APRICOT FREGOLA, JUS NATURAL

HSB BRINED HERITAGE PORK CHOP 33
ROASTED GEORGIA PEACH, WHOLE GRAIN MUSTARD SAUCE

SIDES

SAUTEED MUSHROOMS WITH ENGLISH PEAS 11

VERMONT GOAT CHEESE POTATO GRATIN 10

BABY CARROTS WITH LIME YOGURT & CANDIED PECANS 10

BRUSSEL SPROUT SLAW 9

HAND-CUT FRIED ROSEMARY POTATOES 11

SAUTEED SNOW PEAS WITH CHORIZO 9

DESSERT

MASCARPONE CHEESE CAKE *12*
CARA CRAKINE, REKKER RUM SOAKED APRICOTS

BOMBOLONI *11*
LITTLE SUGAR DOUGHNUTS, TEQUILA LEMON CURD, NUTELLA SAUCE

WARM CHOCOLATE LAVA TORTE *13*
BOURBON CARAMEL SAUCE, HAZELNUT GELATO

STRAWBERRY WHITE CHOCOLATE PARFAIT *11*
BASIL-BOURBON ANGELFOOD CAKE

SELECTION OF GELATO & SORBETS *9*