

DINNER



SHAREABLE SNACKS —

CLASSIC DEVEILED EGGS 9
CHIVES & OLD BAY SEASONING
ADD WHITE STURGEON CAVIAR 30

JAMON IBERICO WRAPPED MEDJUL
DATES 16
TALEGGIO CHEESE, BALSAMIC GLAZE

PIMENTO CHEESE CROSTINI 12
PICKLED FRESNO CHILI, CHIVES, GRILLED
SOURDOUGH

JICAMA, CUCUMBER & MANGO
SPEARS 11
LIME, SEA SALT, CHILI FLAKE

MARKET —

BRICK STREET PETITE MIXED GREENS
14
GORGONZOLA, GRAPE & HAZELNUT TRUFFLES,
SHAVED CARROT & FENNEL, BANYULS VINAIGRETTE

FORK & KNIFE CAESAR 15
BRICK STREET FARMS BABY ROMAINE, PARMESAN,
SOURDOUGH CROUTONS

TOMATO TART TARTINE 18
PUFF PASTRY, BALSAMIC ONION JAM, CANA DE
CABRA BRULEE



STARTERS —

FRIED GREEN TOMATOES 14
LUMP CRAB ROUILLE

SMOKED VENISON TARTAR 23
CAPER, CORNICHON, HORSERADISH, MUSTARD,
CHIVES, QUAIL EGG, SHAVED CROUTON

KALBI STYLE GRILLED SHORT RIBS 19
SESAME, ASIAN PEAR, WATERMELON RADISH,
SCALLIONS

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

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

YELLOWFIN TUNA CRUDO 22
BRUSCHETTA MARINATED TOMATOES, CRISPY
CAPERS, MICRO BASIL

HSB GLAZED PORK BELLY 17
SPICY LIME PICKLE, CRISPY BRUSSELS

CRISPY FRIED GULF OYSTERS 21
AVOCADO, MANGO SRIRACHA SAUCE,
CILANTRO



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

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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



TIRAMISU 14

ESPRESSO & RUM SOAKED LADY FINGERS,
MASCARPONE MOUSSE, CHOCOLATE
COVERED ESPRESSO BEANS

BOMBOLONI 11

LITTLE SUGAR DOUGHNUTS, TEQUILA LEMON
CURD, NUTELLA SAUCE

MARACAIBO CHOCOLATE MOUSSE 16

SALTED BOURBON CARAMEL, CARA CRAKINE

WARM PINEAPPLE UPSIDE-DOWN CAKE 15

ALMOND CAKE, FILTHY CHERRIES, VANILLA ICE CREAM

SELECTION OF GELATO & SORBETS 9