



STARTERS

CAESAR SALAD

Romaine hearts, herb foccacia crouton, marinated olives, cherry tomato, Parmesan, anchovies, Caesar dressing‡ • 10

GREEN SALAD

Vitruvian greens, market vegetables, *Carr Valley* Winter Solstice, honey-blood orange vinaigrette • 8

BEAUTY HEART RADISH SALAD

Charred spring onion, buttermilk dressing, benne seeds, blood orange, goat cheese croutons • 15

SEASONAL SOUP

Please ask your server for today's offering • 10

SHRIMP COCKTAIL

Five poached wild caught gulf shrimp • 19

SEASONAL SMALL PLATES

IRISH DUMPLING

Upland's pork, aged irish cheddar, cabbage, rye, sheep's butter, Guinness clam broth • 14

CAJUN CRAB CAKE

Rose pickled green strawberries, piquillo pepper jam, Étouffée mousse • 19

DEVILED OYSTERS‡

Snow crab, spicy soffritto, bacon chip, charred scallion remoulade • 18

CHEESE PLATE

Cave Aged Cheddar, *Bleu Mont Dairy*
Donatello, *Cedar Grove*
Gran Canaria, *Carr Valley*
Grand Cru Surchoix, *Roth Cheese*
Ba Ba Blue, *Carr Valley*
Mobay, *Carr Valley*
• 6 each selection
• 15 add charcuterie

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Chili aioli, garlic aioli and Caesar dressing contain raw egg.