



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 Irish Valley Cheddar,
ramp vinaigrette • 8

ASPARAGUS SALAD

Rhubarb miso dressing, radish, soy reduction,
smoked peanut crumble, pickled egg • 15

SEASONAL SOUP

Please ask your server for today's offering • 10

MEXICAN SHRIMP COCKTAIL

Four poached wild caught gulf shrimp, charred avocado,
blue corn chips, horseradish cilantro crema • 19

SEASONAL SMALL PLATES

PRAWNS AND MORELS

Vietnamese smoked pork broth,
Thai basil, pickled asparagus,
jalapeno foam • 17

FRIED OYSTERS

Saffron and ramp sofrito, garlic toast, pancetta,
black garlic *SarVecchio* • 17

MISO BUTTERSCOTCH GLAZED PORK BELLY‡

Parsnip ginger puree, radish salad,
lard candied peanuts • 15

CHEESE PLATE

Cave Aged Cheddar, *Bleu Mont Dairy*
Evalon, *LaClare Farms*
Airco, Carr Valley
Grand Cru Surchoix, *Roth Cheese*
Ba Ba Blue, Carr Valley
Big Ed's Gouda, Saxon Cheese
• 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.