

MENU

SOUP / SALAD

SOFT SHELL

blistered tomato |
pork belly | greens |
burnt green onion
puree 32

WATERMELON SALAD

feta | compressed watermelon
fennel | greens | lump crab
14

SOUP

Ask your server for more details

SMALL PLATES

AHI

nori | salted cucumber | frisee | aleppo
salted avocado | yuzu 15

GRAVLAX

House cured gravlax | fresh dill | cracked
peppercorn | greek yogurt | bulgar 15

BONE MARROW

bone marrow | shallot | caper | parsley |
focaccia 13

PORK BELLY

confit pork belly | smoked cipollini | watercress
| kimchi | fig jam 14

LARGE PLATES

SHRIMP

local shrimp | pei mussels | chorizo |
piquillo peppers | greens | harissa herb
broth | focaccia 33

DUCK

maple leaf duck breast | crisp skin |
grilled stone fruit | farro | spinach
emulsion 32

SCALLOPS

pan seared scallops | local corn custard |
sundried tomato | citrus oil | greens 35

STEAK

flat iron sous vide steak | pomme frites |
wild mushroom ragout | greens 33

FRESH CATCH

ask your server for more details
| market price |

STARTER TAPAS BOARD 22

olives

chef's selected artisanal cheese &

bread

parma ham, cornichon & sweet potato

biscuit

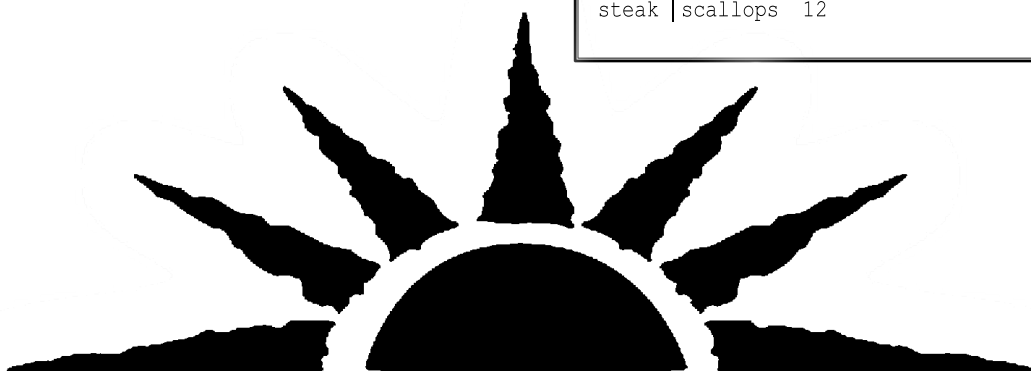
orange marmalade & pickled mustard

seeds

ADD ANYWHERE

fish | shrimp 10

steak | scallops 12



*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*Gratuity will be added to parties of 6 or more