

# MENU

## SOUP / SALAD

### NICOISE

quail egg | haricover  
fingerling potato | olives  
tomato | mesclun mix 14

### WATERMELON SALAD

feta | compressed watermelon  
fennel | 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  
| fig jam 14

## LARGE PLATES

### SHRIMP

local shrimp | pei mussels | chorizo |  
piquillo peppers | harissa herb broth 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 |

## SIDES 6

warm olives & focaccia

shishito & tajin

pimento cheese & maldon salt matzah

shropshire blue cheese, parma ham, &  
cornichon

### 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