SMALL PLATES

Oak Fries $6
Hand-cut Yukon Gold potatoes, house ketchup &
garlic peppercorn aioli

Brussel Chips $8
Hand-torn crispy Brussels sprout leaves, black truffle &
sea salt dusted with flash fried capers

Almonds & Olives $8
Spanish Marcona & hickory smoked almonds with
European olives, served with lavash

Bruschetta $10
Grilled French baguette, heirloom tomatoes, black
garlic jam, 28-year aged balsamic vinegar, shaved
Parmesan Reggiano & micro basil

Burrata $11
Fresh Italian cheese filled with Stracciatella & cream,
house marinated heirloom tomatoes, toasted
baguette, extra virgin olive oil, sea salt & micro basil

Grilled Asparagus Bruschetta $10
Grilled sourdough, whipped goat cheese, grilled
asparagus & roasted red pepper tapenade

Crab Avocado Toast $16
Grilled roasted garlic bread, creamy avocado spread &
lump crab, pico de gallo *

Black & Blue Flatbread $18
Seared beef tenderloin tips, blue cheese fondue,
caramelized onions, blue cheese crumbles, pickled
jalapeño & micro basil *

Margherita Flatbread $17
Grilled roasted garlic flatbread, tomatoes, fresh
house mozzarella, whole roasted garlic cloves, extra
virgin olive oil, 28-year aged balsamic & micro basil

BBQ Chicken Flatbread $15
Grilled roasted garlic flatbread, hand-pulled
rotisserie chicken, caramelized onions, smoked
cheddar, pickled Fresno & jalapeño chilis, cilantro &
house-made barbecue sauce *

Italian Muffaletta Flatbread $16
Soppressata, picante salami, capicola, calabrese,
mozzarella, olive tapenade, roasted garlic puree,
house beer mustard & pea shoots *

Shrimp Scampi Flatbread $19
Grilled roasted garlic flatbread, black tiger Gulf
shrimp, lemon scampi butter, shaved Parmesan
Reggiano & flat leaf parsley *

Crab Cakes $18
Maryland style crab cakes served with citrus pico de
gallo, cilantro lime aioli & micro basil *

Lobster Crab Dip $12
Maine lobster tail, blue swimming crab, mushrooms,
bell peppers, onions, cream cheese, garlic, Parmesan
Reggiano, grilled French baguette, lavosh & smoked
cheddar cheese *

Tempura Shrimp $16
Deep fried tempura shrimp & spicy house-made
cocktail sauce *

Salt & Pepper Scallops $15
Flash-fried fresh bay scallops served with pickled
Fresno & jalapeño chilis & a sweet & spicy crème fraîche *

DESSERT

French Macaroons $8
Assorted Macaroons with seasonal garnish

HOUSE SPECIALS

Tenderloin $16
35-day wet-aged beef tenderloin, sunny side farm fresh
egg, charred garlic chives & green chili aioli *

Meat & Cheese Board
Chef Pick - $75
Build Your Own: Select 3 ($18) or 5 ($25) meats &
cheeses *

Seafood Tower Market Price
A feast of fresh chilled seafood: 1 lb. fresh Maine
lobster, a dozen fresh raw oysters, 1 lb. of jumbo white
shrimp, 1 lb. of Prince Edward Island (PEI) mussels, 1 lb.
of little neck clams, 0.5 lb. of king crab legs *

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