

Evening 5pm-9:30pm

PICKLED POTATOES • 10

Crème Fraîche, Onion

ROASTED BABY CARROTS • 14

Avocado, Cumin, Pea Tendrils, Sunflower Shoots, Humboldt Fog Cheese

KALE SALAD • 15

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

CAESAR SALAD • 15

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

BELGIAN ENDIVE SALAD • 15

Walnut Granola, Gouda, Pecorino, Orange

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

GIOIA BURRATA "DONUTS" • 15

Iberico Ham, Sungold Tomato, Tomato Fondue, Basil

FRIED BABY ARTICHOKEs • 12

Pecorino-Romano, Black Pepper, Roasted Garlic Aioli

BIG-EYE TUNA TART • 17

Red Onion, Truffle Oil, Shiso

HAMACHI CEVICHE • 19

Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chile

TUNA TARTAR • 17

Avocado, Chive, Capers, Shallot, Sunchoke

SALMON SPRING BOWL • 17

Rice, Brussels, Spinach, Pearl Onion, Lemon

GRILLED SELVA SHRIMP • 17

Crispy Potato, Cucumber, Tomato, Chimichurri, Aioli

Dessert

CHEESE COURSE • 15

Humboldt Fog, Blue, Honey Comb, Quince, French Toast, Walnuts

BUTTERSCOTCH PUDDING • 10

Caramel, Crème Fraîche, Maldon Sea Salt

DUCK MEATBALL • 16

San Marzano Tomato, Grits

SHRIMP RAVIOLI • 16

Snap Peas, Asparagus, Squash Blossoms, Sungold Tomato, Prosciutto Broth

TENDER BELLY PIG MAC BAO • 15

Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

SPRING VEGETABLE AGNOLOTTI • 18

Snap Peas, Squash Blossoms, Asparagus, Pearl Onion, Wild Mushroom Cream

ROYAL RED SHRIMP NOODLES • 27

Wild Mushrooms, Spinach, Brussels, Parmesan

SEABASS "EN PAPILOTE" • 36

Carolina Gold Rice, Wild Mushroom, Spinach, Tomato Confit, Lemon

MAINE DIVER SCALLOPS • 36

Asparagus, Carolina Gold Rice, Sungold Tomato, Peas, Madras Curry

ROASTED PORK SHOULDER • 29

"Lettuce Wraps," Avocado, Onion, Serrano, Radish, Salsa Verde

MARY'S CHICKEN TIKKA MASALA • 29

Housemade Naan, Basmati Rice, Pearl Onion, Wild Mushroom, Spinach, Cilantro

GRILLED AUSTRALIAN LAMB CHOPS • 34

Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce

40oz MEYERS RANCH BONE-IN RIBEYE • 85

Potato Puree, Crispy Fried Onion, Spring Vegetables, KEX A1

(please allow 60 minutes)

EXTRAS

Chicken • 6 | Shrimp • 8 | Avocado • 4

CHOCOLATE CAKE • 12

Chocolate Galette, Oreo McFlurry

STRAWBERRY FIELDS • 12

Harry's Berries Strawberry Sorbet, Mascarpone Mousse, Pistachio, Pastry Flake

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Cocktails

KINGSTON COLD BREW • 14

Jamaican Rum, Caffè Lolita, Cold Brew, Aztec Chocolate Bitters

COUNTRY SQUIRE • 15

Rye, Cinnamon-Orange Tea Vermouth, Blood Orange Amaro

TREE CREEPER • 14

Amontillado Sherry, Caribbean Pineapple, Campari, Banana, Cinnamon, Lime

DAILY FIX • 14

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

KONA OLD FASHIONED • 15

Bourbon, Macadamia Nut, Mole

CHACA-CHACA • 14

Tequila, Strawberry Aperol, Salted Orgeat, Lemon

BODEGA BOY • 14

Mezcal, Toasted Rice, Coconut, Lime, Mango

TROPIC THUNDER • 15

Tito's Vodka, Passionfruit, Lime Acid, Coconut Soda

CROSBY CUP • 14

Champagne, Apple Brandy, Manzanilla Sherry, Raspberry, Mint

A&G ROOTBEER • 14

Absinthe, Galliano, Rootbeer

RING BEARER • 14

Gin, House Falernum, Guava, Almond, Lemon

BAR MANAGERS

ERIC JOHNSON & LEIGH LACAP

Beer

DRAFT

EMBOLDEN MEX LAGER • 8

SCRIMSHAW PILS • 8

PORT MONGO DIPA • 9

ABNORMAL BOSS POUR IPA • 9

MIKKELER-RASPBERRY BLUSH • 10

BOTTLE / CAN

ASHLAND SELTZER • 7

HIGH NOON PEACH • 7

JUNESHINE • 9

STIEGL RADLER • 8.5

MONTUCKY
COLD SNACK • 6

Winelist

SPARKLING WINE

	BTG	BTB
Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	12	-
Cava, Naveran, Penedés, Spain, NV	11	42
Lambrusco di Sorbara, Zanasi, Modena, Italy, 2019	12	45

WHITE WINE

Sauvignon Blanc, Mohua, Marlborough, NZ, 2019 (Draft)	10	-
White Blend, Meinklang, Burgenland, Austria, 2019	11	42
White Blend, La Ferme Rouge, Zaer, Morocco, 2019	12	45
Tocai Fruilano, Clendenen, Santa Maria Valley, CA, 2016	12	45
Chardonnay, Arinzano, Navarra, Spain, 2016	11	42

ROSÉ & ORANGE*

Fiano*, L'Archetipo, Puglia, Italy, 2018	15	58
Rhone Blend, Tablas Creek, Paso Robles, CA, 2018 (Draft)	12	-

RED WINE

Malbec, Crios, Mendoza, Argentina, 2019	9	34
Pinot Noir, Allimant-Laugner, Alsace, France, 2019	13	50
Barbera d'Asti, Pavia & Figli, Piedmont, Italy, 2019	12	45
Garnacha, Monasterio, Cariñena, Spain, 2016	15	58
Cabernet Sauvignon, Daou, Paso Robles, CA 2018	15	58

Non-Alcoholic

Coffee • 3.5

Coldbrew • 5

Espresso • 4

Iced Rosemary Matcha • 5

Chai • 5

Latte • 5

Cappuccino • 4.5

Cold Brew • 5

Hot Chocolate • 4.

Hot Tea • 4

Milk Options:

Organic Whole Milk, Oat Milk,
Almond Milk

Ollipop • 5.5

Bottled Soda • 5

Bottled Water • 5

Virgin Cocktail • 7

Coke • 3.5

Diet Coke • 3.5

Sprite • 3.5

Rootbeer • 3.5

Lemonade • 4.5

Ice Tea • 4

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