

starters

Bread Basket	10
House-Baked Breads, House Accoutrements	
Middle Eastern Spiced Nuts	6
Raw Oysters	1-\$3 / 6-\$15
Yuzu Jalapeno Mignonette, Shiso, Puffed Rice	
Gazpacho	10
Cantaloupe Sorbet, Lemongrass, Honeydew, Shiso, Cucumber	
Foie Gras	12
Seasonal Presentation	
Garden Hummus	12
Roasted Garlic, Tahini, Stout, Werp Farm Produce	
Cheese Plate	12
Chef's Selection of Cheeses & Charcuterie, Seasonal Accompaniments	
Carrot	12
Heirloom Carrot, Curry, Cara Cara, Tempura Smelt	
Raclette	14
House-made Bread, Raclette, Roasted Garlic Oil, Pickles	
Salmon Crudo	16
Reuben Spices, Mustard Crème, Brusselkraut, Bao	
Mussels	18
Saffron Fumet, Lemongrass, Squid, House Baked Bread	

entrees

Burger	16
Tomato Marmalade, Crispy Shallot, Harissa Mayo, Butterkase	
Eggplant	18
Quinoa Tabouli, English Cucumber, White Bean Puree	
English Pea Risotto	18
Parmesan	
Roasted Amish Chicken Breast	28
Cassoulet, Seasonal Vegetables, Chicken Confit	
Seadfood Paella	28
Mussels, Squid, Fresh Catch, Remoulade	
Double Cut Berkshire Pork Chop	30
Miso Mash, Apple Bacon Hash, Ham Hock Jus	
21 Day Dry Aged Slagel Farm New York Strip	60
Choice of Duck Fat Potatoes or Seasonal Vegetables	

desserts

Beignets	10
Blueberry, Lemon & Violet Sauce	
Key Lime	10
Key Lime Curd, Meringue, Key Lime Sorbet	
Trifle	10
Sour Cream Panna Cotta, Crème Fraiche Cake, Strawberry & Buttermilk Sherbet	
Flourless Chocolate Cake	10
Tarragon Chantilly, Poached Cherries, Cherry Sorbet	
Cereal Bowl Sundae	10
Cereal Milk Ice Cream, Cereal Rocher	



Chef: Scott Shulman

Executive Pastry Chef: Chris Teixeira

Manager: Daniel Alcantara