

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	
“Elotes” Gazpacho	10
Chilled Sweet Corn Veloute, Pickled Jalapeno, Charred Kernels, Chili Crema, Burnt Husk Meringue	
Garden Hummus	10
Roasted Garlic, Tahini, Stout, Werp Farm Produce	
Carrot	12
Heirloom Carrot, Curry, Citrus, Yuzu Vinaigrette, Frisee	
Foie Gras	14
Bacon Jam, French Toast, Pineapple, Saba	
Cheese + Charcuterie Plate	14
Chef’s Selection of Cheeses & Charcuterie, Seasonal Accompaniments	
Raclette	14
House-made Bread, Roasted Garlic Oil, Pickled Relish	
Marinated Seabass Ceviche	14
Peanuts, Mint, Curry Crema, Ginger, Mango	
Mussels	18
Saffron Fumet, Lemongrass, Squid, House Baked Bread	

entrees

Burger	16
Tomato Marmalade, Crispy Shallot, Harissa Mayo, Butterkase, Kennebec Steak Fries	
Risotto	18
English Pea, Mint, Parmesan	
Coal Roasted Eggplant	20
Quinoa Tabouli, White Bean Puree, Salsa Verde, Falafel	
Roasted Amish Chicken Breast	26
Cassoulet, Seasonal Vegetables, Chicken Confit	
Pork Chop with Lentils	30
Roasted Werp Farms Pork Chop, Spicedd Lentils, Herbs de Provence Raita, Charred Peaches	
Seafood Paella	32
Mussels, Squid, Squid Ink Remoulade, Chef’s Choice	
21 Day Dry Aged Slagel Farm New York Strip	65
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