

flatbreads

SULUMI & RICOTTA SALATA—15
ROASTED EGGPLANT & HALF DRIED TOMATOES—13
PULLED CHICKEN & FRESH ARUGULA—14

today's soup

CARAMELIZED CAULIFLOWER
MAINE LOBSTER, CANDIED CORN—9

starter salads

CHARRED KALE & STONE FRUIT
HERITAGE PEACHES, MANCHEGO CHEESE,
HONEY SHERRY VINAIGRETTE—10

ORGANIC MARKET GREENS
HEARTS OF PALM, HERITAGE SQUASH,
HEIRLOOM TOMATO VINAIGRETTE—9

SHAVED ROOT VEGETABLES
HEIRLOOM BEETS, LOCAL RADISH,
BELL CARROTS, PARSNIPS, FENNEL,
ACAI GUAVA DRESSING—10

raw bar
& crudo

MARKET OYSTER SAMPLER
MIGNONETTE, FRESH HORSERADISH,
LEMON-MUSCAT GRANITE—*mkt*

SCOTTISH SALMON
CUCUMBER CHILI VINAIGRETTE, TANGERINE OIL,
MICRO CILANTRO—14

ONO
PICKLED GINGER, PEA SHOOTS, GINGER AIOLI—14

FLUKE
RADISH, MEYER LEMON, OIL CURED OLIVES,
OLIVE OIL POWDER, CITRUS JUICES—12

DAY BOAT SCALLOPS
CITRUS SUPREMES, BASIL OIL,
BLOOD ORANGE VINAIGRETTE, CYPRESS SALT—14

ONAGA
MIZUNA, CHILI OIL, MANDARIN LIME—15

MARKET TUNA
AVOCADO AIOLI, TOMATO ICE, BLACK SALT,
SERRANO PEPPERS—16

TRIO OF TARTARS
SALMON, TUNA, HIMACHI—17

share &
small plates

HEIRLOOM TOMATO “CARPACCIO”
FIRST PRESS OLIVE OIL, BURATTA, CASTLETROVA OLIVES—10

AMERICAN CREAMERIES SELECTION
ORANGE BLOSSOM HONEY, TOASTY BREAD—17

CRISPY LOLA DUCK
QUAIL EGG, APPLE BUTTER, FRESH HORSERADISH—15

LOBSTER & PRAWN COCKTAIL
BLOOD ORANGE SORBET, SPICY GREENS—19

PORK CHEEKS
CREAMY GRITS, ONION JAM—14

SALT CURED BEEF
AMERICAN NATURAL BEEF, ROSEMARY OIL—15

CORNE D LAMB
MIZUNA, SERRANO VINAIGRETTE—15

principals

PAN ROASTED WILD STRIPED BASS PEA SHOOTS, CREAMED CORN, HEIRLOOM BEANS—32

SEARED RED SNAPPER BABY BEETS, RADISH, WILD MUSHROOMS—28

GRILLED SCOTTISH SALMON WARM POTATO-ARTICHOKE SALAD, LEMON CAPER VINAIGRETTE—32

STEAK FRITES GRILLED CULOTTE, HOUSE CUT FRIES, CHIMICHURRI—27

OVEN ROASTED CHICKEN CRUSHED MARBLE POTATOES, BABY ASPARAGUS, NATURAL JUS—25

CHESTNUT RAVIOLI SHREDDED LOLA DUCK, CHANTERELLES, BROWN BUTTER—24

fresh catch

WHOLE MARKET FRESH FISH

SALT BAKED, CHOICE OF SIDE ITEM—*market pricing*

AVAILABLE IN LIMITED QUANTITIES

primal cuts

AMERICAN NATURAL BEEF,
BERKENSIRE PORK
& COLORADO LAMB

BONE IN BEEF TENDERLOIN 10 OZ—38
NY STRIP STEAK 14 OZ—35
BONE IN RIB EYE 18 OZ—39
HANGER STEAK 8 OZ—27
PORK CHOP 14 OZ—28
RACK OF LAMB—45

sides

BLACK-EYED PEA “RISOTTO”—9
CREAM CORN, HEIRLOOM BEANS—9
CRUSHED MARBLE POTATOES—9
CHARRED BROCCOLI & LEMON—9
HOUSE CUT FRIES—8
FIELD MUSHROOMS & GRITS—9
CAVETELLI & PECORINO—9
POTATO ARTICHOKE SALAD—9
GRILLED ASPARAGUS, DUCK EGG—9

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.