

## SHAREABLES

<b>HOUSE FOCACCIA</b> NF, SF, DF, V	10
<i>house focaccia served with roasted garlic spread, balsamic vinegar, olive oil, everything seasoning, herbs</i>	
<b>WHITE BEAN DIP</b> NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> NF	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, NF, DF	22
<i>hamachi, watermelon &amp; miso vinaigrette, pickled watermelon rind, garlic aioli</i>	
<b>MUSSELS</b> NF, SF	21
<i>PEI mussels, prosciutto ham, fennel seed, white wine, lemon, toasted ciabatta</i>	
<b>BUFFALO CAULIFLOWER</b> NF, SF, V	15
<i>fried cauliflower, toasted celery seed &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
<b>BURRATA</b> NF, V	16
<i>burrata, shaved cucumber &amp; roasted mushrooms, rice wine vinaigrette, house chili crisp, grilled naan</i>	
<b>CRAB CAKE</b> NF	27
<i>garbanzo bean &amp; roasted corn salad, old bay aioli, arugula salad, lemon vinaigrette</i>	
<b>BEEF BULGOGI LETTUCE WRAPS</b>	18
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

## SOUP & SALADS

ADD BURRATA +5 | CHICKEN +7 | SALMON\* +13 | STEAK\* +14

<b>CAESAR</b> NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>FRISÉE &amp; BURRATA</b> GF, SF	16
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata</i>	
<b>LITTLE GEM SALAD</b> NF, SF	15
<i>little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto</i>	
<b>BUTTERNUT SQUASH SOUP</b> GF, SF, V	11
<i>vanilla &amp; cardamom pears, toasted pumpkin seeds, pumpkin seed oil</i>	

## HAND-HELDS

<b>THE BURGER</b> NF, SF	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun, served w/ shoestring fries</i>	
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF	17
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries</i>	

## ENTREES

<b>BONE-IN PORK CHOP*</b> GF, NF, SF	39
<i>celery root puree, serrano chow chow, pea shoots</i>	
<b>BLACKENED CHILEAN SEA BASS*</b> GF, NF, SF	46
<i>roasted spaghetti squash, wilted greens, candied orange, beet chimichurri</i>	
<b>SCALLOP RISOTTO*</b> NF, SF	43
<i>pan seared scallops, tomato &amp; fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
<b>CHICKEN FRANCESE</b> NF, SF	28
<i>egg-battered chicken breast, fettucini, lemon cream sauce, arugula salad with basil white balsamic vinaigrette</i>	
<b>DUCK CONFIT PASTA</b> NF, SF   ADD TRUFFLE +14	35
<i>duck confit, roasted mushrooms, wilted greens, fettucini, vermouth cream sauce, parmesan</i>	
<b>PETITE FILET*</b> GF, NF, SF	43
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

## SIDES

<b>BOWL OF FRIES</b> NF, SF, DF, V	10
<i>shoestring fries, pepper &amp; herbs served with old bay aioli</i>	
<b>MUSHROOMS</b> GF, NF, SF, V	11
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
<b>CHARRED SHISHITO PEPPERS</b>	12
<i>spiced pumpkin seeds, house chili crisp, apple gastrique</i>	
<b>MARINATED BEETS</b> GF, SF, V	12
<i>chilled beets, yuzu poppy seed vin, caramelized onion spread, spiced pumpkin seeds, pickled red onions</i>	

## DESSERTS

<b>AFFOGATO</b> V	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>MANGO PIE</b> NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
<b>WHITE CHOCOLATE CHEESECAKE</b> SF	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
<b>CRÈME BRULÉE</b> NF, SF, GF	13
<i>vanilla bean crème brulée, caramelized sugar, lemon macerated berries</i>	

### TIP *the* KITCHEN FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE • V VEGETARIAN

4.2.25

\*These items may be served undercooked or raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please alert your server to any food allergies or aversions.

All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

## COCKTAILS

<b>OLD FASHIONED</b> ..... 15 <i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	<b>APEROL SPRITZ</b> ..... 16 <i>Aperol, Club Soda, Prosecco</i>
<b>BLACK MANHATTAN</b> ..... 17 <i>Bonded Rye, Amaro, Angostura &amp; Orange Bitters, Luxardo Cherry</i>	<b>HUGO SPRITZ</b> ..... 16 <i>St-Germain, Club Soda, Prosecco, Mint</i>
<b>DIRTY MARTINI</b> ..... 18 <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	<b>LIMONCELLO SPRITZ</b> ..... 16 <i>Limoncello, Club Soda, Prosecco</i>
<b>ESPRESSO MARTINI</b> ..... 16 <i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>	<b>POMEGRANATE RICKEY</b> ..... 15 <i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>
<b>MARGARITA</b> ..... 15 <i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	<b>PARIS, TEXAS</b> ..... 15 <i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>

## WINES BY THE GLASS

### SPARKLING

GLASS / BTL.

Prosecco   Isotta Manzonei 'Cuvée Giuliana', ..... 14 / 52 Veneto, Italy, NV
Cava Blend   Raventós i Blanc, Blanc de Blanc, ..... 15 / 56 Catalonia, Spain, 2021
Cremant   Aimery Cremant de Limoux, ..... 14 / 52 Languedoc-Roussillon, France, NV

### WHITE

Sauvignon Blanc   Elizabeth Spencer "Special Cuvee", ..... 15 / 56 Mendocino, California, 2023
Sauvignon Blanc   Domaine Girault "Le Grand Moulin" ..... 20 / 76 Sancerre, France, 2023
Chenin Blanc   Château Moncontour "La Manoca" ..... 15 / 56 Vouvray, France, 2023
Cortese   Villa Sparina "Gavi di Gavi" ..... 16 / 60 Piedmont, Italy, 2023
Pinot Gris   Archery Summit 'Vireton', ..... 14 / 52 Willamette Valley, Oregon 2023
Riesling   S.A. Prum "Blue" Trocken ..... 15 / 56 Mosel, Germany, 2022
Albariño   Benito Santos "Saia" ..... 16 / 60 Rias Baixas, Spain, 2023
Timorasso   Claudio Mariotto "Derthona" ..... 15 / 56 Colli Tortonesi, Piedmont, Italy, 2022
Chardonnay   Domaine de la Denante "Pouilly-Fuissé", ..... 20 / 76 Burgundy, France, 2022
Chardonnay   Timbre "Opening Act", ..... 16 / 60 Central Coast, California, 2022

### ROSE AND ORANGE

GLASS / BTL.

Provence Blend   Triennes Rose, ..... 16 / 60 Provence, France, 2022
Vermentino   Monte Rio Cellars "The Bench" Orange, ..... 15 / 56 Lodi, California, 2023
Hondarrabi Beltza, Zuri   Txomin Etxaniz Rosado ..... 16 / 60 Getariako-Txakolina, Spain, 2023

### RED

Schiava   Wilhelm Walch "Prendo" ..... 14 / 52 Alto Adige, Italy, 2024
Pinot Noir   Raptor Ridge "Barrel Select" ..... 19 / 72 Willamette Valley, Oregon 2023
Rhone Blend   Piaugier "La Grange" ..... 14 / 52 Côtes du Rhône, France, 2021
Nebbiolo   Marchesi di Gresy Martinenga Langhe, ..... 19 / 72 Piedmont, Italy, 2022
Montepulciano   Valle Reale "Vigneto di Popoli" ..... 16 / 60 Abruzzo, Italy, 2017
Tempranillo   La Rioja Alta Viña Alberdi ..... 20 / 76 Rioja, Spain, 2019
Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, ..... 17 / 64 Bordeaux, France 2021
Cabernet Blend   Painted Fields "Curse of Knowledge" ..... 15 / 56 Sierra Foothills, California, 2023
Cabernet Sauvignon   Silver Ghost ..... 19 / 72 Napa Valley, California, 2023

## DRAFT BEER

<b>IPA, MAINE "LUNCH"</b> ..... 9 <i>Freeport, Maine • 7% ABV</i>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> ..... 8 <i>Dublin, Ireland • 4.2% ABV</i>
<b>PILSNER, WISEACRE "TINY BOMB"</b> ..... 8 <i>Memphis, Tennessee • 4.5% ABV</i>	

## NON-ALCOHOLIC

<b>3PARKLING WHITE WINE</b> ..... 13 <i>Fritz Müller, Switzerland</i>	<b>ST. AGRESTIS PHONY NEGRONI</b> ..... 14
<b>PINOT NOIR</b> ..... 14 <i>Oceano Zero, San Luis Obispo, California</i>	
<b>LYRE'S ITALIAN ORANGE SPRITZ</b> ..... 14 <i>Sparkling Wine, Lyre's Italian Aperitif</i>	
<b>LEMON ELDERFLOWER SPRITZ</b> ..... 13 <i>Lemon, Elderflower Syrup, Sparkling Wine</i>	