

## bar bites

### CRISPY CHICKEN OYSTERS

CREAMY CILANTRO DIPPING SAUCE—10

### DEVILS ON HORSEBACK

MAHJOL DATES, GORGONZOLA,  
LANCASTER BACON—6

### ROOT CHIPS

YUCCA, TARO, BEET, SEA SALT—5

### LOLA DUCK MEAT BALLS

KOREAN HOT AND SOUR SAUCE—7

### HOUSE MADE VEGGIE PICKLE

RAINBOW CARROTS, HEIRLOOM  
CAULIFLOWER, GREEN BEANS—5

### HOUSE CUT FRIES

YUKON GOLD, DIJONAISE—8

## share & small plates

### HEIRLOOM TOMATO CARPACCIO

FIRST PRESS OLIVE OIL, BURATTA,  
CASTLETROVA OLIVES—10

### BRAISED RABBIT

GNOCCHI, FAVA BEANS,  
PECORINO SARDO—15

### LOCAL BEEF EMPANADAS

MOLE DIPPING SAUCE, RADISH SPROUTS,  
SWEET LIME VINAIGRETTE—10

### LOBSTER- PRAWN COCKTAIL

BLOOD ORANGE SORBET, SPICY GREENS—19

### PORK CHEEKS

CREAMY GRITS, ONION JAM—14

## raw bar & crudo

### MARKET OYSTER SAMPLER

MIGNONETTE,  
FRESH HORSE RADISH,  
LEMON-MUSCAT GRANITE—*mkt*

### SCOTTISH RIVER SALMON

CUCUMBER CHILI VINAIGRETTE,  
TANGERINE OIL,  
MICRO CILANTRO—14

### ONO

PICKLED GINGER, PEA SHOOTS,  
GINGER AIOLI—14

### TRIO OF TARTARS

SALMON, TUNA, HIMACHI—14

### PINK SINGING SCALLOPS

CITRUS SUPREMES, BASIL OIL,  
BLOOD ORANGE VINAIGRETTE,  
CYPRESS SALT—15

### ONAGA

MIZUNA, CHILI OIL,  
MANDARIN LIME—15

### MARKET TUNA

AVOCADO AIOLI, TOMATO ICE,  
BLACK SALT, SERRANO PEPPERS—19

### FLUKE

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

## flatbreads

SULUMI & RICOTTA SALATA —15

LANCASTER BACON & TRUFFLE ENGLISH PEA PESTO —14

ROASTED EGGPLANT & HALF DRIED TOMATOES —13

PULLED CHICKEN & FRESH ARUGULA —17

PANCETTA & CRUSHED WALNUTS —14

## today's soup

### CARAMELIZED CAULIFLOWER

MAINE LOBSTER, CANDIED CORN—10

## *entrée salads*

### **CHARRED KALE & STONE FRUIT**

HERITAGE PEACHES, CRUMBLLED MANCHEGO,  
HONEY SHERRY VINAIGRETTE—15

### **ORGANIC MARKET GREENS**

HEARTS OF PALM, HERITAGE SQUASH,  
HEIRLOOM TOMATO VINAIGRETTE—10

### **SHAVED ROOT VEGETABLES**

HEIRLOOM BEETS, WATER MELON RADISH, BELL CARROTS,  
PARSNIPS, FENNEL, ACAI GUAVA DRESSING—16

### **CHOP CHOP**

SHAVED ROMAINE, SHARP PROVOLONE, CHICK PEAS,  
CRACKED OLIVES, CUCUMBERS, SUN DRIED VINAIGRETTE—18

## *on bread*

CHOICE OF HOUSE MADE FRIES  
OR SIDE SALAD

### **HOUSE BURGER**

LETTUCE, TOMATO, LANCASTER BACON,  
GARLIC AOILI—19

### **KOBE SLIDERS**

GRUYERE CHEESE, TRUFFLE AIOLI,  
PICKLED SHALLOTS—17

### **TUNA SLIDERS**

FRESH HORSE RADISH, PICKLED FENNEL,  
BABY ARUGULA, TOMATO GELEE—15

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## *principals*

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

**SEARED SNAPPER** BABY BEETS, WILD MUSHROOM, RADISH—28

**GRILLED WAHOO** GREEN LENTILS, BRAISED LEEKS, PICKLED ONION—32

**GRILLED COPPER RIVER SALMON** WARM POTATO-ARTICHOKE SALAD LEMON CAPER VINAIGRETTE—32

**STEAK FRITES** LIMOUSIN CAP STEAK, 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

**BERKINSHIRE PORK CHOP** BLACK-EYE PEA “RISOTTO”, MUSTARD GREENS, CARAMELIZED GARLIC BUTTER—29

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