

DINNER MENU

HIGHLIGHTS

HOUSE SALT 'N VINEGAR CHIPS*

CARAMELIZED ONION DIP 14

ROASTED CAULIFLOWER HUMMUS*Ⓞ

CURRY, CUMIN, SESAME OIL
MARKET VEGETABLES, GRILLED FLATBREAD 16

CALAMARI

CHIPOTLE MAYO, GRILLED LEMON 18

MARGHERITA FLATBREAD*

TOMATO, BASIL, GARLIC, FRESH MOZZARELLA 18

ROASTED MUSHROOM FLATBREAD*

ROASTED GARLIC CREAM, GOAT CHEESE
FONTINA, VINCOTTO GLAZE 21

HALF DOZEN OYSTERS

DAILY SELECTION, TRADITIONAL ACCOMPANIMENTS 24

JUMBO SHRIMP COCKTAIL

PICKLED JALAPEÑO COCKTAIL, CITRUS AIOLI 24

SALADS

CAESAR PANZANELLA*

ROMAINE, RIPPED FOCACCIA CROUTONS
PARMESAN CHEESE 18
+CHICKEN 5 +SHRIMP, SALMON OR STEAK 12

THE HIGHLIGHT*

FRISÉE, GEM LETTUCE, ARUGULA
GRAPES, GRILLED ASPARAGUS, CANDIED WALNUTS
CITRUS VINAIGRETTE 19
+CHICKEN 5 +SHRIMP, SALMON OR STEAK 12

BURRATA & ROASTED BEETS

HOT HONEY, SHERRY VINAIGRETTE
CRISPY SHALLOTS, PINE NUTS 23

LARGE PLATES

SPAGHETTI

MARINARA, BREADCRUMBS 18
+ CHICKEN 5 + SHRIMP 12

MARKET PASTA PRIMAVERA

FARFALLE, SEASONAL BABY VEGETABLES
EGGPLANT, LEMON RICOTTA 24

THE BURGER

AMERICAN CHEESE, LETTUCE, SPECIAL SAUCE
PICKLES, TOMATO, HERB FRIES 26

CHICKEN PICCATA

CHICKEN BREAST, ROSEMARY POTATO, CAPERS
WILD MUSHROOM, BROWN BUTTER JUS 26

CRISPY SALMON

CREAMY POLENTA, SPRING VEGETABLE RATATOUILLE 32

GRILLED BRANZINO PANZANELLA SALAD

OVEN DRIED TOMATOES, LADOLEMONO 32

LAMB CHOPS

SPROUTING CAULIFLOWER, MINT CHIMICHURRI 48

24oz BONE IN PRIME DRY AGED RIBEYE

ROASTED ASPARAGUS, ROSEMARY POTATO
TRUFFLE BUTTER 75

ADD ONS 10

HERB FRIES*

+TRUFFLE OIL, PARMESAN 4

PORTOBELLO MUSHROOMS

ROSEMARY POTATO

CARAMELIZED ONION, CHICKEN JUS, ROASTED GARLIC

GRILLED ASPARAGUS

LEMON VINAIGRETTE, GREMOLATA

DESSERTS 12

OLIVE OIL CAKE BERRY COMPOTE, MINT

ORANGE CREAMSICLE CHEESECAKE

GRAND MARNIER, GRAHAM CRACKER CRUST
OAT CRUMBLE, ORANGE SEGMENTS

CHOCOLATE PEANUT TART

DARK CHOCOLATE, DULCE DE LECHE