



For The Table

Chili Maple Bacon Wrapped Dates | 11

Medjool, Ancho, Boursin

Charcuterie Board | 19

Chef's Selection of Meats, Cheeses, Accoutrements

Seasonal Oysters | MP

Blood Orange Mignonette, Buttery Saltines

Shrimp Cocktail | 18

Poached Shrimp, Sherry Cocktail Sauce

Crab Toast | 17

Butter Toasted Niedlov's Baguette, Lemon Zest

Crudite | 9

Seasonal Vegetables, Roasted Garlic Dip, House Ranch

Crispy Brussels Sprouts | 9

Black Buffalo, House Ranch

Caesar Salad | 11

Grilled Caesar, House Breadcrumb, Shaved Parm

Add Chicken | 11 Add Salmon | 13

Main Course

Curried Vegetables | 15

Peanut Salsa Macha, Basmati, Gaeng Gallee

Add Chicken | 11 Add Salmon | 13 Add Crab | 15

Market Catch | 27

Broccolini, Butternut Beurre Blanc, Pistou, Fried Caper

Half Chicken | 25

Overnight Brine, Pickled Onion Crema, Umami Crunch

Royale with Cheese | 21

Double Smashed Patty, America Sauce, House Fries

Short Rib Ragu | 23

Pappardelle, Grana Padano, Buttery Panko

Bistro Steak Frites | 33

House Chimi, Truffle Fries

Dessert

Deconstructed Cheesecake | 12

Graham Cookie Crumble, Strawberry Coulis, Orange

Daily Dessert | 12

Rotating Chef's special

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of 6 or more subject to 20% gratuity