



• DINNER •

Monday through Friday 5PM - 11PM
Saturday & Sunday 5PM - 10PM

ONE

- THE BEST KALE SALAD** *pine nuts, pecorino, roasted red pepper vinaigrette* \$16 (gf)
- CRISPY CAULIFLOWER** *spicy vegan mayo* \$15 (df, v)
- SHISHITO PEPPERS** *tarragon truffle aioli* \$11 (df)
- KALE & ARTICHOKE DIP** *warm tortilla chips* \$17
- GRILLED OCTOPUS** *crispy potatoes, sofrito, garlic aioli* \$17 (df)
- LOBSTER ROLLS (2PC)** *fresh Maine lobster, truffle lemon aioli, toasted brioche bun* \$22
- TUNA TARTARE** *yellow fin tuna, guacamole, chili aioli* \$16 (df)
- POTATO CHIP-CRUSTED CALAMARI** *citrus mustard aioli* \$16
- 30 MINUTE FRIED CHICKEN WINGS** *tomato-honey glaze, truffle mustard, house dill pickles* \$14 (df)
- KOBE MEATBALLS** *homemade gravy, basil, parmesan* \$18

TWO

- BABY GEM CAESAR** *sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette* \$19
(organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9)
- SALMON LENTIL** *collard greens, poached egg, crispy shallots, dill creme fraiche, champagne shallot vinaigrette* \$28
- LOBSTER BACON WEDGE** *Maine lobster, egg, dill Havarti cheese, corn, roasted tomato vinaigrette* \$29
- COCONUT KALE CHICKEN** *quinoa, heirloom tomato, sweet potato, toasted coconut, avocado, shallot vinaigrette* \$25 (gf, df)
- MISO SALMON** *kale, farro, brussels, avocado, pomegranate, pumpkin seeds, cilantro yogurt, sesame honey vinaigrette* \$26
- BRASS STEAK** *arugula, quinoa, onion, corn, avocado, sunflower seeds, tortilla, cilantro-lime vinaigrette* \$27 (df)

THREE

- CRISPY EGGPLANT PARM** *parmesan-crust eggplant, creamy burrata, oven roasted tomato sauce* \$23
- MUSHROOM SPAGHETTI** *wild mushroom, sugar snap peas, tomato, parmesan* \$22
(organic chicken +7 // grilled shrimp +9 // hanger steak +9)
- STEAMED MUSSELS** *ginger, white wine, jalapeño, sourdough* \$21
(plain fries +3 // truffle fries +5)
- FRESH CATCH OF THE DAY** *please ask your server* \$30
- CHICKEN UNDER A BRICK** *organic crispy chicken, brussels sprouts, caramelized onions, pan jus* \$30
- STEAK FRITES** *8oz grilled hanger steak, parmesan truffle fries* \$29
- BLACK ANGUS SHORT RIBS** *Creek Stone Farm, cipollini onions, sweet potato puree* \$30
- THE CLASSIC BURGER** *7oz classic beef blend, American cheese, pickles, mustard-mayo* \$25
(plain fries +3 // truffle fries +5 // Nueske's bacon +3 // fried egg +3)
- BUTTERMILK FRIED CHICKEN** *hoecake, honey butter* \$28
- CENTER CUT FILET MIGNON** *8oz grass-fed, garlic herb crusted filet, bacon arugula salad, marinated tomatoes* \$36
- ORGANIC BONE-IN PORK CHOP** *Creek Stone Farm, apple-bacon chutney, cherries, natural jus* \$31 (gf)

SIDES

- PARMESAN TRUFFLE FRIES** *18 month parmesan* \$12
- SHAVED BRUSSELS SPROUTS** *butternut squash, honey roasted almonds* \$12 (gf, df)
- MAC & CHEESE** *aged cheddar, toasted breadcrumbs* \$12
(Nueske's bacon +3 // Maine lobster +6)
- MASHED POTATOES** *scallions* \$12 (gf)
(Nueske's bacon +3 // Maine lobster +6 // cheddar +2)