

• DINNER •

Monday through Friday 5PM – 11PM
Saturday & Sunday 4PM – 11PM

ONE

THE BEST KALE SALAD *pine nuts, pecorino, roasted red pepper vinaigrette* \$16 (gf)
(organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9)

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

LOBSTER ROLLS (2PC) *fresh Maine lobster, truffle lemon aioli, toasted brioche bun* \$22

TUNA TARTARE TACOS *yellow fin tuna, guacamole, chili aioli* \$16 (df)

POTATO CHIP-CRUSTED CALAMARI *citrus mustard aioli* \$16

CRUNCHY FRIED CHICKEN LOLLIPOPS *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, croutons, 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, Gorgonzola cheese, toasted sesame seeds, roasted tomato vinaigrette* \$29

COCONUT KALE CHICKEN *quinoa, heirloom tomato, sweet potato, toasted coconut, poached organic chicken, avocado, shallot vinaigrette* \$25 (gf, df)

BRASS STEAK *arugula, quinoa, charred 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

TURKEY BURGER *grilled kale, fennel, apple, pear & Parmesan blended patty, avocado, sprouts, honey mustard, bacon bun* \$19

CHICKEN UNDER A BRICK *organic crispy chicken, brussels sprouts, caramelized onions, pan jus* \$30 (df)

STEAK FRITES *8oz grilled hanger steak, parmesan truffle fries* \$29

BLACK ANGUS SHORT RIBS *Creek Stone Farm, cipollini onions, haricot verts, sweet potato puree* \$30

THE CLASSIC BURGER *7oz classic beef blend, American cheese, pickles, onions, ketchup-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, sour 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 *gravy, scallions* \$12 (gf)
(Nueske's bacon +3 // Maine lobster +6 // cheddar +2)