

RAW PLATES

Citrus Marinated Oysters Paddlefish Caviar	18
Albacore Chu Toro Painted with Sesame Seeds	16
Jumbo Lump Crab Salad Fromage Blanc, Asian Pear Puree, Parmesan Tuile	19
American Red Snapper Yuzu Emulsion, Fresno Chilies	17
Japanese Kobe Beef Tartar Black Truffle Vinaigrette	37
Scallop Ceviche Jalapeno, Tomato, Mint & Cilantro	21

PIZZA

Margherita (v) Tomato, Mozzarella & Basil	15
White (v) Mixed Wild Mushrooms, Truffle Crème Fraiche	18
Braised Brisket Caramelized Sweet Onions, Peppered Avocado, Mozzarella	17
Pepperoni Fresh Mozzarella	18

ENTREE

Warm Quinoa & Brown Rice (v) Spring Vegetables Peanut Agrodolce	20
Charred Albacore Tuna Chilled Rice Noodles, Green Papaya, Ginger Soy Dressing	27
Oven Roasted Loch Duart Salmon Spinach Scented Rice Grits White Asparagus Foam	28
Seared Black Sea Bass Beet Raita, Roasted Vegetables, Shaved Fennel	32
Braised Lamb Shank Farro Verde, Spinach, Parsnip Cream	26
Ginger Marinated Duck Steak Tangerine Curried Umbrian Lentils, Spring Vegetables	28

OPTIONS

Old School French Fries (v)	6
Slow Roasted Wild Mushrooms (v)	9
Roasted Spring Vegetables (v)	6

SHARE PLATE

Chickpea Hummus (v) Eggplant, Grilled Pita Bread	13
Grilled Spanish Octopus Hazelnut Romesco, Shaved Vegetables	20
Butter Basted Clams Smoked Bacon, Grilled Bread, Celery Salad	17
Wild Mushroom Polenta Bone Marrow, Beef Jus	18
Hollander & De Koning Mussels White Wine & Herbs	18

SALAD

Romaine Caesar Ciabatta Croutons, White Anchovies, Parmigiano-Reggiano,	13
Shredded Local Kale (v) Bell Peppers, Chili Lime Dressing	14
Market Lettuces (v) Shaved Vegetables, White Balsamic	12
Spinach & Goat Cheese Orange, Dried Pomegranate, Clementine Date Dressing	15

Gulf Red Snapper Cherry Cracked Wheat Cake, Sun-Dried Cherry Vinaigrette	22
The Impossible Burger (v) Mashed Avocado, Asiago Cheese, Pickled Red Onion	19
Springer Mountain Chicken Coconut Sunchoke Soubise, Anson Mills Ancient Grains	24
Rigatoni Beef Bolognese, Parmigiano- Reggiano	23
Mission + Market Steak Pesto Chimichurri, French Fries	30
10 oz. Center Cut Filet Red Wine Bordelaise, Sesame Gnocchi Parisienne, Wild Mushrooms	42

Broccoli with Parmesan(v)	6
Cocoa Rye Bread Service (v)	4
Sesame Gnocchi Parisienne (v)	8

