

## RAW PLATES

<b>Jumbo Lump Crab</b> Fromage Blanc, Mirabelle Plum, Asian Pear	19
<b>Albacore Chu Toro</b> Painted with Sesame Seeds	15
<b>American Red Snapper</b> Yuzu Emulsion, Fresno Chilies	16
<b>Japanese A5 Kobe Beef Tartar</b> Egg Yolk, Capers, Fried Shallots, Mustard	42
<b>Scallop Ceviche</b> Jalapeno, Tomato, Mint & Cilantro	20

## PIZZA

<b>Margherita (v)</b> Tomato, Mozzarella & Basil	13
<b>White Pizza (v)</b> Mixed Wild Mushrooms, Truffle Crème Fraiche	17
<b>Braised Brisket</b> Caramelized Sweet Onions, Peppered Avocado, Mozzarella	17
<b>Soppressata Picante &amp; Calabrese</b> Fresh Mozzarella, Calabrian Chilies	18

## ENTREE

<b>Warm Quinoa &amp; Brown Rice (v)</b> Fall Vegetables, Peanut Agrodolce	20
<b>Charred Albacore Tuna</b> Chilled Rice Noodles, Green Papaya, Ginger Soy Dressing	26
<b>Oven Roasted Loch Duart Salmon</b> Spinach Scented Rice Grits, Asparagus	28
<b>Seared Black Sea Bass</b> Beet Raita, Roasted Vegetables, Shaved Fennel	30
<b>Braised Lamb Shank</b> Farro Verde, Rapini, Parsnip Cream	24
<b>Ginger Marinated Duck Steak</b> Tangerine Curried Umbrian Lentils, Fall Vegetables	26

## OPTIONS

<b>Old School French Fries (v)</b>	6
<b>Slow Roasted Wild Mushrooms (v)</b>	9
<b>Roasted Fall Vegetables (v)</b>	6

## SHARE PLATE

<b>Chickpea Hummus (v)</b> Eggplant, Grilled Pita Bread	12
<b>Grilled Spanish Octopus</b> Hazelnut Romesco, Shaved Vegetables	19
<b>Butter Basted Clams</b> Smoked Bacon, Grilled Bread, Celery Salad	17
<b>Wild Mushroom Polenta</b> Bone Marrow, Beef Jus	18
<b>Hollander &amp; De Koning Mussels</b> White Wine & Herbs	18

## SALAD

<b>Romaine Caesar</b> Ciabatta Croutons, Parmigiano- Reggiano, White Anchovy	11
<b>Shredded Local Kale (v)</b> Bell Peppers, Chili Lime Dressing	12
<b>Market Lettuces (v)</b> Shaved Vegetables, White Balsamic	10
<b>Toasted Pearl Barley (v)</b> Apple, Spinach, Dried Pomegranate, Medjool Date Dressing	13

<b>Linguine</b> Basil Pesto, Italian Sausage, Calabrian Chili, Robiola	22
<b>The Impossible Burger (v)</b> Mashed Avocado, Asiago Cheese, Pickled Red Onion	19
<b>Springer Mountain Chicken</b> Bacon Jam, Roasted Fall Squash, Pickled Chanterelles	24
<b>Rigatoni</b> Beef Bolognese, Parmigiano- Reggiano	22
<b>Mission + Market Steak</b> Pesto Chimichurri, French Fries	29
<b>10 oz. Center Cut Filet</b> Red Wine Bordelaise, Sesame Gnocchi Parisienne, Wild Mushrooms	39

<b>Charred Rapini (v)</b>	6
<b>Cocoa Rye Bread Service (v)</b>	4
<b>Sesame Gnocchi Parisienne (v)</b>	8

