

## NIBBLES

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4

Chicken Liver Mousse \$7  
*candied bacon, toasted brioche*

Housemade Ricotta \$6  
*black mission fig compote, toasted baguette*

## SOUPS

Ⓞ Jumbo Lump Crabmeat and Corn Chowder \$10  
*potatoes, snipped chives*

Ⓞ French Onion Soup \$12  
*braised short rib, bone broth, macadamia nut*

## SALADS & VEGETABLES

Ⓞ Chopped \$10  
*marinated chick peas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette*

Ⓞ Parmesan Baked Cauliflower \$12  
*hummus, pickled golden raisins, crispy chickpeas, harissa vinaigrette*

Ⓞ Kale Salad \$12  
*heirloom carrots, pickled onions, cauliflower, shiitake mushrooms, toasted hazelnut, ginger-cilantro dressing*

Ⓞ Grilled Asparagus \$11  
*spring peas, baby arugula, queso blanco, roasted red pepper, preserved lemon dressing*

Ⓞ Little Gem Lettuces \$12  
*fennel, radish, thyme, walnuts, roasted carrot vinaigrette*

Ⓞ Burnt Romaine Heart \$11  
*avocado, Bulgarian feta, grilled onions, tomatoes, green garlic chimichurri vinaigrette*

## SHELLFISH

Jumbo Lump Crabmeat Spring Roll \$12  
*asian slaw, ginger-mustard vinaigrette*

Crispy Oysters \$12  
*country ham, creamed spinach, creole aioli*

Potato-Onion Ravioli \$12  
*warm Maine lobster*

Ⓞ Oysters Casino \$14  
*roasted red pepper, shallots, bacon, garlic-butter, parmesan*

## MEATS & CHEESES

Ⓞ Mama's Meatballs \$12  
*soft mascarpone polenta, parmesan fried egg, plum tomato sauce*

Ⓞ Roasted Peruvian Chicken Thighs \$12  
*red onion - red pepper sauce, aji amarillo sauce*

Ⓞ BBQ Mini Iowa Pork Shanks \$13  
*smoked onions, cauliflower puree*

Short Rib Quesadilla \$12  
*chihuahua cheese, caramelized onions, salsa fresca, chipotle crema*

Cheese Plate \$15  
*Chef's selection of Spanish cheeses, fig cake, toasted walnuts, brioche*

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

Ⓞ indicates Gluten-Free

## FISH

Ⓞ "Chesapeake Bay" Blue Catfish \$23  
*cauliflower puree, jumbo shrimp, country ham, tomato, zucchini, basil*

Ⓞ\*Salmon \$26  
*basil, pesto, broccolini, tomato risotto, red bell pepper sauce*

Ⓞ\*Maple-Miso Chilean Sea Bass \$38  
*wasabi mashed potatoes, baby spinach, tamari-ginger sauce*

Ⓞ Blackened Atlantic Swordfish \$25  
*grilled potatoes, grilled pineapple-cucumber relish, roasted red pepper sauce*

## PASTA, RAVIOLI, GNOCCHI, RISOTTO

Ⓞ Parmesan & Meyer Lemon Risotto \$19  
add garlic shrimp \$6  
*English peas, caramelized onions, preserved lemon*

Potato Gnocchi \$20  
*bolognese sauce or pomodoro sauce  
parmesan, basil, garlic bread crumbs*

Gemelli Pasta \$19  
*sweet Italian sausage, smoked mozzarella, broccolini, roasted garlic,  
red grapes, tomato-rosa sauce*

Duck and Foie Gras Ravioli \$22  
*wild mushroom, aged goat cheese, marsala wine sauce*

## MEAT

Crispy Chicken Breast \$20  
*prosciutto, fried eggplant, peas, fontina cheese, marsala-mushroom sauce*

Grilled "Creekstone Farms" Flat Iron Steak \$27  
*black bean puree, fried plantains, basmati rice, chimichurri sauce*

Ⓞ\*Grilled Filet Mignon \$34  
*garlicky broccolini, grilled onion & bacon salsa, blue cheese scalloped potatoes,  
port wine sauce*

Ⓞ Grilled Heritage Pork Chop \$27  
*sauté of wild mushrooms, vanilla sweet potato puree, grilled asparagus,  
mustard sauce*

Veal Milanese \$26  
*fennel, grape tomatoes, parmesan, baby arugula, lemon-basil dressing*

## SIDES

Ⓞ Vanilla Sweet Potatoes \$8

Garlic-Herb French Fries \$7

Ⓞ Blue Cheese Scalloped Potatoes \$8

Ⓞ Black Bean Puree with Queso Blanco \$7

Ⓞ Potato Puree \$7

Ⓞ Cauliflower Puree \$7

Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

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