

Nibbles

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4

Housemade Ricotta \$6

black mission fig compote, toasted baguette

Ⓞ Gluten-Free Flatbread \$10

arugula-basil pesto, aleppo, parmesan cheese

Appetizers

Ⓞ Butternut Squash Soup \$10

coconut milk, sriracha crème fraîche, chives

Ⓞ Chopped Salad \$10

chickpeas, green beans, carrots, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

Ⓞ Burrata Salad \$14

roasted cauliflower, butternut squash, mushrooms, baby arugula leaves, harrisa vinaigrette

Ⓞ Grilled Romaine Hearts \$12

avocado, grilled onions, balsamic syrup, Bulgarian feta cheese, chimichurri vinaigrette

Ⓞ Balsamic Roasted Beet Salad \$12

candied orange, pistachios, goat cheese, quinoa granola, passion fruit vinaigrette

Eggplant Rollatini \$10

ricotta, fontina cheese, prosciutto, basil, plum tomato sauce

Ⓞ Peruvian Chicken Thighs \$12

avocado-cucumber salad, spicy cilantro sauce

Jumbo Lump Crabmeat Spring Roll \$13

asian slaw, ginger-mustard vinaigrette

Ⓞ Mama's Meatballs \$13

soft mascarpone-polenta, parmesan fried egg

Short Rib Empanadas \$12

brown onions, chihuahua cheese, salsa fresca, chipotle cream

Housemade Potato Gnocchi \$13

smoked mozzarella, butternut squash, red grapes, porcini sauce

Crispy Oysters \$12

country ham, creamed spinach, creole aioli

Potato-Onion Ravioli \$14

warm Maine lobster

Ⓞ Spicy Shrimp Lettuce Wraps \$14

rice noodles, roasted peanuts, tomato, cilantro

Tasting of 5 Spanish Cheeses \$18

fig & almond cake, apple marmalade, pickled mustard seed, toasted 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

Entrées

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

Mushroom Crusted Wild Rockfish \$26
parmesan orzo, garlicky spinach,
crispy onions, porcini sauce

Ⓞ**Seared "Chatham" Cod \$26**
Andouille sausage, shrimp, green onions &
cheddar cheese grits, creole broth

Ⓞ**Crispy Branzino \$24**
almond basmati rice, parmesan-arugula,
roasted red pepper sauce

Ⓞ**Wild Mushroom Risotto \$19**
add (4) Jumbo Garlic Shrimp \$8
add Crispy Duck Confit \$10
roasted butternut squash, aged gouda, rosemary, porcini sauce

Linguine Jumbo Shrimp & Maine Scallops \$25
onions, tomatoes, garlic-parsley sauce,
toasted bread crumbs

Ⓞ**"Creekstone Farms" Braised Short Ribs \$26**
potato puree, garlicky spinach,
pickled mustard seeds, white truffle cream

***Grilled "Creekstone Farms" Flat Iron Steak \$27**
Hook's blue cheese crust, garlic-herb French fries,
red wine sauce

Ⓞ***Grilled Filet Mignon \$38**
garlicky broccolini, grilled onion & bacon salsa,
blue cheese scalloped potatoes, port wine sauce

Ⓞ**"Duroc" Double-Thick Pork Chop \$27**
vanilla-sweet potatoes, bacon, brussel sprouts,
smoked onion sauce

Crispy Veal Romano \$26
fried eggplant, prosciutto, peas, fontina cheese
marsala wine sauce

Ⓞ**Coconut-Red Curry Roasted Chicken Breast \$20**
broccolini, roasted peanuts, scallions, basmati rice

Sides

Ⓞ**Potato Puree \$7**
Parmesan Orzo \$8

Ⓞ**Vanilla Sweet potatoes \$8**
Garlic-Herb French Fries \$7

Ⓞ**Blue Cheese Scalloped Potatoes \$8**

Ⓞ**Green Beans with lemon and almonds \$7**

Ⓞ**Brussels sprouts, bacon, onions, balsamic \$8**

Ⓞ**Grilled Broccolini with roasted garlic dressing \$7**

Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

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