



STARTERS

BURRATA 14 cherry tomato, olive, arugula, caper berry, smoked sea salt, rosemary	PORTUGUESE LINGUICA & KALE SOUP 7
MUSHROOM RISOTTO 16 shiitake, oyster, reggiano, chive	SEAFOOD CHOWDER 8
FRIED OYSTERS 14 calabrian chiles, frisee, lemon-caper aioli	MESCLUN GREENS 10 hazelnut, carrot, radish, cucumber, tomato
SALUMI PLATE 19 cured meats, cheese, grilled bread, house made pickle	ROMAINE 12 crouton, parmesan reggiano
GRILLED SHRIMP 13 Blackening Spice, Chorizo Sofrito, Salsa Verde, Cilantro-Corn Salsa	BEET SALAD 14 arugula, spiced candied pecan, burnt honey, pickled fennel, chevre, citrus vinaigrette

ENTREES

CHICKEN COTOLETTE

heirloom tomato, mozzarella, arugula, frisee, fava pesto, agrumato, aged balsamic
28

CANNOLICCHI ARRABIATA

italian sausage, pomodoro, calabrian chile, parmesano reggiano
27

ALBACORE TUNA*

white bean, pomodoraccio, olives, herbs, lemon, tonnato sauce
32

RIBEYE STEAK*

brandt beef, rapini, romesco sauce, blistered shishito peppers
56

SEA SCALLOPS*

risotto verde, english peas, asparagus, pea tendrils, shiitake bacon
44

HALIBUT*

tomato conserva, asparagus, corn veloute, herb oil
38

DOUBLE CUT PORK CHOP*

bbq rub, smoked cheddar grits, romanesco, chermoula
30

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions.

A 21% service fee will be added to parties of 8 or more. | Individual billing available for groups of 12 or less.