

### Appetizers

- Roasted Oysters** half dozen James River oysters, broiled with a lemon - garlic - parsley compound butter & parmesan crusted ... 14
- Italian Meatballs** house ground beef, pork & veal meatballs, San Marzano marinara, aged pecorino, fresh basil, ... 13
- Crispy Cauliflower** lightly battered & fried florets, tossed zesty Buffalo sauce, avocado ranch dipping sauce, carrot & chive ... 13
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Spanish Octopus** grilled octopus, gigante beans, house made chorizo, piquillo peppers, grape tomato, arugula, chimichurri ... 15
- Tuna Tataki\*** togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ... 15
- Short Rib Spring Roll** braised & pulled beef short rib, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha ... 13
- Cheese & Charcuterie** Manchego (sheep's milk), Drunken Goat (goat's milk) and Aged English Cheddar (cow's milk), seasonal salami, candied cashews, Hoby's Hot Peach jam, grapes, crostini ... 19

### Salads

- Pear & Blue Cheese** white wine poached pear, crumbled blue cheese, candied walnuts, dried blueberries, baby arugula, chardonnay - orange blossom honey vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb, citrus poppy vinaigrette ... 13
- Classic Wedge** heirloom tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing & crumbles, iceberg lettuce ... 12
- Caesar** herbed garlic loaf croutons, shredded parmesan, grape tomato, baby romaine, Caesar dressing ... 11

*Salad & Veg Plate Additions: Argentinian Red Shrimp ... 10 Faroe Island Salmon ... 11\* Grilled Chicken Breast ... 8*

### Soups

- Roasted Mushroom Bisque** white truffle oil garnish ... 7
- Manhattan Seafood Chowder** ... 7

### Entrees

- Chilean Seabass** orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam ... 39
- Faroe Island Salmon\*** roasted spaghetti squash, haricot vert, garlic confit grape tomatoes, cauliflower puree, beurre blanc ... 29
- Chicken Cacciatore** slow braised chicken thigh & leg quarter, rustic marinara with crimini mushroom, artichoke hearts and grilled broccolini, linguini pasta, micro basil garnish ... 27
- Pork Tenderloin\*** marinated, sous vide & grilled pork tenderloin, sweet potato hash with parsnip, fennel, sage & crispy prosciutto, sautéed kale, onion soubise, mushroom marsala reduction ... 28
- Herb Roasted Prime Rib\*** 12oz Black Angus beef, cheddar, bacon & sour cream twice baked potato, grilled asparagus, beef au jus and horseradish cream dipping sauces ... 48
- Braised Short Rib** butternut squash risotto, sautéed Brussel sprouts with bacon lardons, soleggiati tomatoes, red wine braising jus reduction, rainbow micro greens ... 32
- Rack of Lamb\*** marinated & grilled New Zealand lamb, potato gnocchi, sautéed spinach, roasted roma, red wine demi, half rack ... 31 full rack ... 41 mint jelly upon request ... 2 (No split plates on Lamb Entrée)
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted greens, tomato - mustard seed jam, aged balsamic ... 16

### Desserts

- Bourbon Chocolate Pecan Tart** with vanilla ice cream & caramel drizzle ... 9
- Chocolate Caramel Sea Salt Cake** chocolate cake, ganache, sea salt caramel butter cream, coco dust, vanilla anglaise ... 9
- Limoncello Mousse Cake** lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries ... 8
- Vanilla Crème Brulee** with fresh berries ... 8
- Chocolate Ice Cream** ... 5
- Vanilla Ice Cream** ... 5
- Raspberry Sorbet** ... 5

**A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on most Main Plates. No Split Plates on Lamb Entrée.**

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.