

SHAREABLE

JUMBO LUMP CRAB DIP 18
sriracha mornay, avocado, multigrain crackers,
house corn chips

AVOCADO & FETA DIP 11
cumin dusted pita

KARAAGE 10
japanese izakaya-style fried chicken,
togarashi, sweet chili sauce, hot ale mustard

WAGYU TARTARE 16
cornichon, dijon, micro scallions,
grilled crostini

WAFFLE CHEESE (brun-uusto) 13
smoked tomato purée, basil & chive oil

HOUSE MADE RICOTTA 11
local honey, seasonal fruit,
toasted pistachio

HAND CUT GOLDEN FRIES 5
truffle aioli, spicy ketchup

FLATBREADS

CRISPY SHRIMP & SPANISH CHORIZO 15
cherry pepper purée, spanish paprika,
whipped ricotta, red pepper flakes,
torn basil

SMOKED CHICKEN & GRAPE 12
walnut pesto cream, shaved asiago,
arugula

SAUSAGE & SMOKED WILD MUSHROOM 12
puttanesca, mozzarella, fresh oregano,
parmigiano-reggiano

GOAT CHEESE & PEAR 12
vidalia onion jam, torn basil, micro herbs,
caramelized onion syrup, pink peppercorn

GIANT PEPPERONI & WHIPPED RICOTTA 12
mozzarella, san marzano tomato sauce,
parmigiano-reggiano, fresh oregano,
red pepper flakes

GARDEN

APPLE & PISTACHIO 12
endive, red onion, sweet apple,
chili yogurt vinaigrette

CHARRED CAULIFLOWER & FREEKEH 14
almonds, dried apricots, ginger,
preserved lemon, garlic chive oil

PULLED SMOKED CHICKEN 14
green leaf, radicchio, cilantro, black beans,
bbq corn nuts, heirloom tomato, chipotle cheddar,
crispy pickled fresno & jalapeños,
roasted red pepper vinaigrette

KALE & RADICCHIO 11
kale, orange supreme, brioche croutons,
hidden springs feta, maple bourbon vinaigrette

JUMBO LUMP CRAB 16
romaine hearts, kale, avocado, watermelon radish,
almonds, peas, tomatoes, toasted chickpeas, bacon,
carrots, smoked gorgonzola, feta dill vinaigrette

add smoked chicken 3
prawns 4/EACH

SHELLFISH TOWER 80

alaskan king crab, smoked sea scallops,
habanero & citrus jumbo prawns, east coast oysters,
king crab louie, cocktail sauce, mignonette, lemon,
yellow tomato remoulade



Platters

HOT FRIED CHICKEN 25
ramen crusted buttermilk chicken, hot sauce,
white cheddar mac & cheese, creamy slaw,
belgian style waffle, bourbon maple butter

DUCK 3 WAY 39
tart cherry confit, house 5 spice seared breast,
1/2 roasted duck a l'orange, steamed bao,
bourbon hoisin, gingered plum sauce,
quick kimchi, daikon & carrot radish

CHARBROILED LAMB CHOPS 45
garlic herb marinated lamb chops,
pistachio pesto, jojo's greek style potatoes

PORTERHOUSE & SHISHITO 59
35 day wet-aged prime grade porterhouse,
brown sugar & soy glazed shishito peppers,
togoshi, shishito chimichurri, chive sour cream,
pickled red onion, cilantro, corn tortillas

GARDEN 19
assortment of raw, pickled & grilled vegetables,
charred french onion, black bean purée,
horseradish pimento cheese,
red pepper hummus

ON BREAD

SOUSVIDE PRIME BURGER 12
cheddar, pickles, tomato, butter leaf,
fried vidalia onion, crispy pickled fresno & jalapeños,
"burger sauce", brioche bun

FREMONT CLUB 12
swiss cheese, ham, turkey, bacon, tomato,
butter leaf, parmesan crusted avocado toast

SHRIMP PO' BOY 14
shaved iceberg, tomato, pickled red onion,
remoulade, toasted baguette

SW CHICKEN 12
fennel spiced rubbed chicken, heirloom tomatoes,
crispy avocado, black bean aioli, chipotle cheddar,
soft pretzel roll

HOT HAM & CHEESE 12
shaved ham, gruyere, honey horseradish,
bread & butter pickles, marble rye

SIDES 5

hand cut fries

crispy brussel sprouts

sweet potato tater tots

mac n cheese