

cold & raw

- modern salad** gem lettuce, artichokes, green olives, parmigiano-reggiano, pine nuts, lemon-herb vinaigrette 9
- roasted red and gold beets** roquefort, walnuts, mache, ice wine gastrique 10
- local field green salad** tomatoes, cucumbers, red onion, balsamic vinaigrette 7
- seafood carpaccio** scallops, tuna, salmon, citrus olive oil 17
- beef tenderloin tartare** shallots, baguette toast, sauce gribiche 14
- hamachi sashimi** canteloupe sorbet, lime-mint oil 12
- house cured salmon** avocado, ruby red grapefruit, red onion, crème fraiche 10
- yellow fin tuna tartare** cucumber, avocado, soy sauce powder, baguette toast 15
- selection of artisan cheeses** with traditional accompaniments 13
- shellfish tasting** poached lobster tail, white shrimp, lump crabmeat, cold water oysters 48 for 2, 96 for 4

hot appetizers

- butternut squash soup** cinnamon crème fraiche, vanilla oil 9
- sonoma foie gras** pineapple-upside down cake, ginger snap crumbs, maple syrup 22
- crispy hama hama oysters** avocado mousse, pickled shallots, tobiko 12
- braised veal cheeks** sweet potato gnocchi, cipolini onions, pomegranates, port reduction 14
- butter poached maine lobster** white asparagus, chanterelle mushrooms, black truffle butter, caviar 17
- grilled hanger steak** avocado-lime puree, tomato-cucumber salsa, crispy jalapeno chips 10
- lump crab cake** pickled vegetables, horseradish cream 15
- grilled carolina quail** field pea and andouille cassoulet, pork crackling, candied pecan 12
- wild mushroom tartlet** truffle pecorino, arugula, aged balsamico 10
- hawaiian yellowtail tempura** spicy aioli, kimchi 11

pasta & risotto

- pappardelle** shrimp, chile, roasted garlic, olive oil 15 / 25
- celery root and black truffle agnolotti** long island duck breast, duck broth 15 / 25
- orrechiette** braised beef short rib, sweet peas, mushrooms, mint 12 / 22
- seafood risotto** lobster, scallops, shrimp, truffle-champagne butter sauce 30
- creamy leek risotto** speck ham, treviso, poached farm egg, aged balsamico 21

seafood, meat & poultry

- wild scottish salmon** corn bread “panzanella” salad, arugula, grain mustard cream 23
- garlic and rosemary loin of lamb** chickpea puree, artichokes, grilled scallions, lamb jus 28
- maine sea scallops** cauliflower puree, brussels sprouts, brown butter, candied lemon confit 26
- chilean sea bass** jasmine rice, bok choy, fermented black bean sauce 30
- long island duck** carrot-ginger puree, french beans, orange-soy glaze 25
- red snapper** cucumber yogurt quinoa, turnip-radish salad, yuzu vinaigrette 28
- young chicken** parsnip bread pudding, brussels sprouts, chicken jus 20
- monkfish** bok choy, leeks, shiitake mushrooms, coconut curry broth 23
- sous vide pork belly** roasted parsnip farro, tuscan kale, apple confit, sherry-maple reduction 20
- grilled beef tenderloin** (10oz.) potato-garlic gratin, asparagus, cabernet reduction 36
- grilled bone-in ribeye** (20oz.) fries, arugula, chimichurri 45
- modern burger** grass fed beef, brioche bun, smoked bacon, white cheddar, red onion marmalade, fries 15

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food born illness

DRAFT

Sweetwater 420: Georgia, USA 5.4% ABV

Sam Adams Seasonal

Blue Moon: Colorado, USA 5.4% ABV

Wild Heaven Ode to Mercy: Georgia, USA 8.2% ABV

BOTTLE

Weihenstephaner: Germany 5.4% ABV

Full Sail Sessions Lager: Oregon, USA 5.1% ABV

Full Sail IPA: Oregon, USA 6% ABV

Terrapin Hopsecutioner : Georgia, USA 7.3% ABV

Stella Artois: Belgium 5.0% ABV

Amstel Light: Netherlands 3.5% ABV

Michelob Ultra: Missouri , USA 4.2% ABV

Nimbus Dirty Guera Blonde Ale: Tucson, Arizona 3.5% ABV

Bell's Two Hearted: Michigan, USA 7.0% ABV

Rouge Dead Guy: Oregon, USA 6.5% ABV

Inniss and Gun: Scotland 6.6% ABV

Dalerium Tremens: Belgium 8.5% ABV

Rare Vos: New York, USA 6.5% ABV

Lagunitas IPA: California, USA 6.2% ABV

Left hand Nitro milk stout: Colorado, USA 6%

Alagash White. Maine, USA 5.0% ABV

Sapporo 16 oz: Japan 5% ABV

Buckler: Netherlands. NA

Modern Cocktails

Swim in the Deep End

Deep Eddy, Aperol, BitterEnd Moroccan Bitters, Fresh lemon and orange juice

Fresh and Fancy Free

Russian Standard, Agave, Fresh muddled cantaloupe and cucumber

Light at Midnight

Van Gogh Blue, BitterEnd, Black plum, Agave, Mint, Fresh Lime

Bay Garden

Ketel one Citroen Vodka, agave, sage, fresh pineapple and lemon juice

A Dutchman in Georgia

Nolet gin, Merlet Crème de Peche, Angostura, Fresh Lemon

Down South Smash

Buffalo Trace Bourbon, Merlet Crème de Peche, Basil, Fresh Lemon

Peruvian Pears

Pisco Porton, Merlet Crème de Poire, agave, fresh basil, green grapes

Modern Margarita

Fresh Mango, pineapple, and lime Infused Herradura Silver Tequila and Cointreau

Modern Napoleon: hazelnut pastry cream, Valrhona white chocolate frangelico ganache, and puff pastry layers, Faretti Boscotti Mousseline sauce, sugar cookie crumbles

Pumpkin Panna Cotta: Valrhona dark chocolate ganache, maple cream cheese sauce, candied pumpkin seeds

The Charlotte: apple- rum filling and salted caramel layers, toasted brioche shell, whipped cream, salted caramel drizzle

Tempura Cheesecake bites: cranberry truffle coulis

Banana Chocolate Fort: chocolate cardamom pudding and banana layers, house made vanilla-nutmeg wafers, toasted meringue, chocolate sauce, banana brûlée

Bourbon Pecan Tart: cinnamon ice cream in cornucopia tuile.
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