

To Nosh On

Marcona Almonds 3

Avocado Toasts spanish chorizo, evoo & sea salt 4

Hummus peppernata & toasted pita 6

Crispy Oysters garlic spinach, tarragon cream & sherry vinegar syrup 6

Blue Prawn a la Plancha spanish chorizo, melted onions & saffron aioli 7

Escargot "Beignets" garlic herb butter & parmesan 5

Miso Glazed Berkshire Pork Ribs fresh herbs & sesame 6

Toasted Littleneck Clams bacon, sweet pepper & parsley 6

Spiced Beef Cigars cucumber yogurt & chimichurri 5

Starters

Roasted Asparagus tomato confit, black olives & cracked pepper goat cheese 8

Tartare of Ahi Tuna avocado, jonah crab & yuzu syrup 11

Escargot Persillade "Classic" toasted bread 9

Salt and Pepper Calamari serrano pepper & green mango marmalade 9

Littleneck Clams "Chowder Style" bacon, leek & yukon potato 11

Town & Country Pates duck, chicken, pork, pickled vegetables & toasted bread 11

Bacon wrapped Local Quail chicory, rustic croutons & red onion syrup 9

Soups & Salads

Gratin of Onion Soup 7

Cool Gazpacho local tomatoes, marcona almonds & evoo 7

Slice of Baby Ice creamy blue, bacon, tomatoes & rustic croutons 8

Bibb Lettuce jonah crab, marcona almonds, tomato, and green apple 10

Roasted Red & Yellow Beets rocket, goat cheese, toasted pecans & raspberry vinaigrette 9

Warm Globe Artichoke Heart nosh greens, parmesan & balsamic syrup 10

Duck Confit "Lardon" chicory, black currants, & roquefort 10

Sandwiches

Croque Monsieur balon ham, gruyere & fries 10

Pressed Italian provolone & fries 11

Nosh Stacked Kobe Burger house ground 1/2 pound, cheddars, full accoutrement & fries 14

Mains

The "Big Fish" for Two leek, ginger & fermented black bean MP

Sole Milanese grilled little asparagus & tomato salad 17

Roasted Alaskan Halibut spanish chorizo, spicy peppers & black olives 25

Seared Diver Scallops creamy pearl cous cous & blistered tomatoes 19

Pan Roasted Natural Chicken bm potatoes, watercress & bacon jus 17

Crispy Duck Confit cauliflower leek mash & marinated cherries

Roasted Pork Shoulder local tomatoes, chicory & grain mustard jus 16

Coffee Braised Beef Short Rib cheddar grits 16

Grilled Flat Iron Steak sauce vierge, roasted artichokes, fennel & onion 19

BBQ Dusted Medallion of Beef Rib Eye melted onions & potato hash 21

Grilled Beef Tenderloin green peppercorn butter, cheddar & bacon potatoes 24

Featured Sides

Cheddar & Bacon Potatoes 4 **Cauliflower & Leek Mash** 4

Roasted Artichokes, Fennel & Onion 5 **Tempura or Grilled Little Asparagus** 5

Big Kid Mac 5 **Parmesan Grits** 4 **Garlic Spinach** 4

Sweets

Apple Tarte Tatin tahitian vanilla bean ice cream 7

Hazelnut Financier espresso chocolate chip ice cream, caramel & flake salt 6

Daily Pot De Crème short bread cookies 6

Ice Cream & Sorbets assorted & house made 6

Artisan Cheese fig preserves & toasted breads 11

Chocolate Marjolaine raspberry & mango sauce 7

20% gratuity will be added to groups of 6 or more - please no substitutions on the menu