



## TO START

### CURED SNAPPER CROQUETTAS

Salad of Pear, Pecorino and Peppercorns 9

### ROUGH FALAFEL

Ricotta, Olives and Prosciutto 12

### WARM CRAB BUNS

Chinese Mustard Sauce 14

### LOBSTER PANINO

Dual Lobster Flavors 16

### OYSTERS ON THE HALF

Black and Tan Mignonette 3.75 EA

### STEAMED MUSSELS AND LOCAL TOMATO

Arugula Aioli 12

### “GREEN EGGS AND HAM”

Baked Eggs, Chives, Ibérico Ham, Dollops of Mascarpone 10

### SUN FLOWER CROSTINI

Roasted Spaghetti Squash, St Andre, Crispy Onions 9

### TUNA CRUDO CROSTINI

Fig Jam, Truffle Flavor 12

### KOHIRABI SALSA “CRUDO” CROSTINI 8

### PIZZA AQ

Tomato, Mozzarella, Olive oil, Basil 19

### 20 HOUR CHARRED OCTOPUS CROSTINI

Roasted Garlic Spread, Olives 11

### CHICKEN AND BASIL MEATBALLS 6

## SALADS

### KALE SALAD

Shaved Parmesan, Citrus Dressing 14

ADD FENNEL CURED SALMON 20

### BROCCOLIE RABE AND GRAPEFRUIT SALAD

Black Salt, Charred Onion Dressing 11

### VERMONT BURATTA AND HEIRLOOM TOMATOES

Olive oil, Pink Salt 19

### “GROUPER AND GREENS”

Groupers Cheeks and Chopped Escarole, Pistachio Dust, Avocado Oil Powder 11



## ENTRÉES

### SPAGHETTI "O" WITH A KICK

Ring Pasta, Local Mushroom Crema, Charred Serrano Chili **SMALL 10 | LARGE 19**

### HERB SEARED YELLOW FIN TUNA "MARSALA"

Wild Mushroom, Capers, Salsify **30**

### GRILLED SALMON

Horseradish Mashed, Pickled Crudité, Radish Shoot Salad, Mustard **20**

### "PEAS, PEAS, PEAS ME...BABY"

Risotto of Peas, Pan Seared Baby Beets, Pea Shoots, Ricotta Salata **17**

### HERB CRUSTED FILET MIGNON

Yorkshire Porcini Pudding, Marrow Toast **38**

### INDONESIAN VEGETABLE "CHILI" **15**

### PAN SEARED BLACK GROUPE

Carrot-Pomegranate Reduction, Celery Root-Apple Cake **29**

### GRILLED SKIRT STEAK

Foie Gras Maduro, Tomato-Pancetta BLT, Wild Boar Black Beans **28**

### FARRO RISOTTO

French Feta, Grilled Vegetables **17**

### TROFIE PASTA

Yellow Tomatoes, Basil, Warm Herbed Ricotta **18**

### ROASTED BELL & EVANS CHICKEN

Charred Bread Soup, Wheat Berries and Lemon **SMALL 19 | LARGE 36**

### GRILLED 10 OZ CREEKSTONE FARMS BURGER

3yr Old Aged White Cheddar, Flour Top Bun, and Crispy Fries **19**  
Add Truffle **8**

## SIDES

**RED AND WHITE QUINOA ARUGULA SALAD 7**

### SAUTÉED SPINACH

Marcona Almonds and Toasted Garlic **9**

### SAUTÉED CAULIFLOWER AND PISTACHIOS

Orange Hot Pepper Relish **7**

### POTATO VEGETABLE CANNELONI

Preserved Tomato **1 PC 4 2 PC 8**

### BAKED POTATO

Chives, Sour cream **6** ADD Caviar **15**