
PRIVATE | SOCIAL

Grazing

Top Chef Pork Buns
Crispy Pork, Slaw, and Herbs – 12

Sweetbreads
Braised Radishes, Smokey Ham Broth – 14

Thai Mussels
Coconut Curry Broth, Lemongrass, Ginger and
Cilantro – 12

Roasted Bone Marrow- 14
House pickles, Marmelade, and Crostini

Raw & Barely Raw

Pastrami Cured Hamachi
Tomato Jam, Coriander Vinaigrette, Pickled Chile–
14

Tuna Pizza
Hawaiian Ahi/White Anchovies/Mache/Lemon – 15

Black Bass
Spicy Mayo/Ponzu/Smoked Salt/Pink Peppercorns –
12

Soup & Salads

Watermelon Gazpacho -8

Baby Beet Salad
Goat Cheese Mousse/Arugula/Pistachio Vinaigrette
– 10

Tom Spicer's Greens
Glazed Walnuts/Blue Cheese/Oranges/Balsamic –
8

Farm Salad
Poach/Fried egg,
Pancetta Lardons and Tom's Greens – 10

Entrees

Water

Pan-Seared Scallops
Parsnip/Snow Peas/Chanterelle/Pomegranite – 29
Barnegait, NJ

White Sturgeon
Blue Crab Chowder, Pancetta, and Licorice – 28
Snake River, Washington / Lake Pontchartrain, LA

Pan Seared Salmon
Roasted Kabocha Squash, & Brussel Salad -27
Loche Duarte, Scotland

Land

Grilled Rib-Eye
Crushed Walnut Potato, Wild Pea Shoots, Social
Steak Sauce – 36

Smoked Venison
Texas Creamer "Cassoulet" – 29

Braised Beef Cheek
Pepperoni Sauce, Cheese Grits &
Herb Salad – 26

Braised Oxtails
Gnudi, Sheeps Milk Cheese,
Rapini – 27

Fried Chicken
Hot Pepper Sauce, Braised Greens – 24

