share

Bread VG — 8
baguette • cereal bread • pretzel roll • house naan • dipping oil

Crab Cake — 24
fava bean • corn • roasted radish • sweetie drop pepper • mustard aioli

King Crab Toast — 43
brioche bread • jalapeño • radish • thai basil beurre blanc

Oysters Rockefeller — 25
vermouth • prosciutto • parmesan • spinach

Charred Shrimp GF — 24
avocado • curry emulsion • kimchi apple

Wagyu Dumpling — 21
enoki mushroom • scallion • sweet & spicy sauce

Mushroom Tart VG — 18
truffle fondue • almond • candied onion • goat cheese

Burrata — 23
fried green tomato • serrano ham • pickled onion • romesco • white balsamic gastrique

farm + friends

blue dog bakery & café • fischer farm • gunthorp farm • CRG grow • eli creek farms

GF gluten free • VG vegetarian • V vegan

*consuming raw or undercooked foods may increase risk of food-borne illness. Please inform us of allergy concerns.

graze

Grow GF VG — 12
baby lettuce • goat cheese • wild berries • caramel shallot • marcona almond • chili-lime mango vinaigrette

Charred Romaine — 12
pancetta • parmesan • anchovy • tomato confit • lemon • crostini

Wedge GF — 13
baby iceberg • bacon • smoked point reyes blue cheese • tomato confit • candied onion • bleu cheese dressing

Pear GF VG — 12
arugula • spiced pecan • fig jam • vanilla mascarpone • honey-lime vinaigrette

Truffle Corn Soup VG — 10
succotash • summer truffle • crostini

sides

creamed spinach + tomato VG — 14

seasonal vegetable GF VG — 14

mushroom + tomato with truffle oil GF VG — 14

potato-bacon terrine + romesco GF — 14

loaded tater tottler — 12

brussels sprout + brie with marcona almond VG — 14

asparagus + cotto ham with béarnaise GF — 14

steaks & main

all steaks served with robuchon potato • demi-glace • tomato agrodolce | GF

8 oz. Certified Angus Beef Filet*	54	12 oz. Prime NY Strip*	56
12 oz. Certified Angus Beef Filet*	65	14 oz. Prime Ribeye*	64
14 oz. Fischer Farm NY Strip*	54	16 oz. Prime Filet of Ribeye*	68

oscar-style +18 • king crab +38 • mushroom +8 • smoked bleu cheese +8 • béarnaise +5

Scallop* potato gnocchi • squash • tomato • parsley pistou • romesco — 42

Seabass GF beech mushroom • kale • artichoke • tomato-bacon jam — 52

Snapper GF shiitake • mango relish • coconut sticky rice • carrot • spinach • mango-curry aioli — 44

Salmon* GF leek • tomato confit • citrus salad • dill beurre blanc — 36

Pork Osso Buco* GF sweet potato purée • broccoli rabe • charred cippolini • root beer reduction — 41

Chicken GF potato purée • caramel shallot • corn • oyster mushroom — 31

Lamb Rack* GF potato-celery root gratin • escarole • port-dijon demi — 62

Bucatini roasted chicken • spinach • summer squash • tomato • roasted garlic-lemon cream — 25

Burger* pimento cheese • english muffin • bacon • lettuce • onion • tomato jam • tater tottler — 24

chef's tasting menu

110 PER PERSON • 170 WITH WINE PAIRING

1 • Baked Brie
bacon-onion jam • poached pear • pepita gremolata
Ca'del Bosco Cuvée Prestige Edizione 45 Lombardy, Italy, NV

2 • Agnolotti
lemon ricotta • butternut squash • mortadella • pistachio butter
Suavia Monte Carbonare Soave Classico Veneto, Italy, 2021

3 • Scallop*
miso butter • rice cake • citrus roe
Feudo Principi Di Butera Chardonnay Sicily, Italy, 2021

4 • American Wagyu*
local maitake • black garlic kabayaki
Rust en Vrede Cabernet Sauvignon South Africa, 2020

5 • Lamb Chop* GF
charred carrot • smoked bleu cheese grits • strawberry-jalapeño-port demi
Gérard Bertrand Malbec Heritage Cahors, France, 2020

6 • Pots de Crème VG
dark chocolate • almond biscotti • espresso whipped cream
M. Chapoutier "Banyuls Rimage" Rhone, France, 2012