

SMALL PLATES

Beef Carpaccio 24

Shaved prime tenderloin, black truffle aioli, arugula, pickled shallots, shaved aged gouda, Himalayan salt

Mushroom Flatbread 16

Collar City Mushrooms, melted leeks, Emmentaler, sourdough crust

Chorizo Shrimp 18

Seared Ecuadorian pinks, house made chorizo, smoked paprika garlic broth, arugula, fresh crusty bread

Dayboat Bluefin Tartare 18

Fresh caught regional fish, yuzu foam, edamame, toasted sesame, wakame, sticky rice, taro chips

Lobster Deviled Eggs 18

Farm fresh egg, Maine lobster, micro greens

Fresh Shucked Oysters (six or twelve)

Bloody Mary cocktail sauce, cucumber mignonette, finger limes

Merasheen Bay, North Atlantic 18 / 32
East Beach Blonde, Ninigret, RI 18 / 32
Patriot, Barnstable, MA 18 / 32
Kumamoto, Humboldt Bay, CA 24 / 44

Charcuterie Board (2-4 ppl) 24

Prosciutto, Schiacattaco Piccante, Porchetta, Castelvetrano olives, pickled shallots, Peruvian sweet peppers, onion bourbon jam, fresh crusty bread, local seasonal cheese, Marcona almonds

Fresh Baked Bread Basket & Butter 4

SOUP & SALAD

House Caesar 14

Roasted garlic Caesar, ice cold crisp romaine, crouton and parmesan

Harvest Arugula Salad 14

Roasted heirloom beets, goat cheese, grilled caulilini candied pecans, peppadew vinaigrette

Maine Lobster Bisque 18

Sweet corn, basil oil

Roasted Wild Mushroom Onion Soup 12

Sherry, Gruyère, crusty crouton

PAUL DIMM **Executive Chef**

Josh Herring **Chef**

Jenny Carter **Pastry Chef**



DESSERT ROOM

ACCEPTING AFTER DINNER
RESERVATIONS
IN OUR DESSERT ROOM

LARGE PLATES

Gnocchi 25

Roasted butternut, fire roasted tomatoes, english peas, shaved aged gouda, red pepper coulis **GF Available**

Conundrum, White Wine Blend, 2021, CA, 12

Cakebread Cellars, Sauvignon Blanc, 2021 Napa, 18

Peruvian Spiced Bluefin Tuna 45

Seared Ahi, yuzu crema, pickled cucumber salad, deconstructed vegetable sushi roll

Post & Beam, Chardonnay, 2021 Napa Valley, 21

Crispy Seared Striped Bass 42

Montauk wild caught striped bass, crisp chestnut mushrooms, soubise, cauliflower mash, garlic wilted spinach

The Vice, Chardonnay, 2018 Carneros, 14

Truffled Scallops 58

Pan roasted scallops, creamy Asiago polenta, shaved white truffle, lobster butter, grilled caulilini

Hillick & Hobbs, Dry Riesling, 2019 Seneca Lake, 19

Duck Cassoulet 38

Traditional French cassoulet, house made Tellouise sausage, duck confit, crackling, duck fat roasted Brussels sprouts

Panthera by Hess, Pinot Noir, 2019 Sonoma Coast 22

French Roast Chicken 34

Herb roasted Bell & Evans free range bone-in chicken breast, herb jus, sweet potato mash, asparagus

Ken Wright, Pinot Noir, 2021 Willamette Valley 15

Braised Beef Short Rib 49

Angus beef short rib, weisse beer au jus, cipollini onions, root vegetables, Jasper Hill Whitney risotto.

Duckhorn Decoy, Cabernet Sauvignon, 2019 CA, 13

Wild Boar Chop Guanciale 58

Flame grilled Broadleaf Farms wild boar chop, crispy cheek, garlic mash, roasted tomato demi

Orin Swift 8 Years in the Desert, Zin, 2020 CA, 22

USDA Prime New York Strip 75

14 oz Omaha Black Angus, demi-glace, truffle mac and cheese

Achaval Ferrer, Malbec, 2020, Mendoza, 11

Penfolds 389, Cab Blend, 2019 South Australia, 33

Grilled Greater Omaha Prime Filet 78

10 oz USDA Prime filet, roasted heirloom fingerling potatoes, duck fat Brussels sprouts, Port wine demi

Post & Beam, Cabernet Sauvignon, 2020 Napa, 26

Toppings

Marrow butter chestnut mushrooms	12
Truffle Cream	12
Lobster Butter	12