

Spring Food Menu

Starters

CHARCUTERIE* 24

curated selection of meats,
cheeses, fruit, house made
pickles, crackers

OYSTERS MP*

(ask for today's selection)

cucumber mignonette,
cocktail, lemon

ARTICHOKES 14

gently fried hearts, beet
hummus, preserved lemon aioli

DUCK FAT FRIES 14

duck fat fries, thyme salt,
sherry aioli

TRUFFLE FRIES 13

truffle, parmigiano reggiano,
truffle aioli

SHRIMP SKEWERS 16

jerk rub, pineapple, lychee
salsa

LAMB TARTAR 24*

grass-fed spring lamb, shallot,
caper, preserved lemon, cured
egg yolk, local sourdough

TRUFFLE BURRATA 17

seasonal fruit, honey,
balsamic, pistachio, local
sourdough

ARANCINI 18

truffle, wild mushroom, spring
pea, marinara, parmigiano
reggiano

Mains

MILLIONAIRE'S CUT* 59

A5 grade 5oz wagyu, wagyu fat
potatoes, preserved lemon
gremolata

GOLDEN AGE TOMAHAWK* MP

24 oz. dry aged black angus
tomahawk, compound butter, garlic
confit, blistered cherry tomatoes

SMASH SLIDERS * 19

two wagyu sliders, tomato jam,
goat cheese, arugula, house made
bread and butter pickles, fries
truffle fries +\$3
duck fat fries +\$4

SPRING GNOCCHI 19

house made Gnocchi, spring
vegetables, preserved lemon
gremolata, parmigiano
reggiano

CRAB CAKE SLIDERS 22

House made crab cakes,
lemongrass slaw, mango
ketchup, fries
truffle fries +\$3
duck fat fries +\$4

GRILLED OCTOPUS 28

chorizo rub, fingerlings,
preserved lemon gremolata

BAO BUNS 15

char siu pork belly, lemongrass
slaw, fresh coriander, steamed
bun

JERK CHICKEN 21

jerk sauce, pineapple, rice,
lychee salsa

Dessert

ASK YOUR SERVER FOR TODAY'S
ROTATING SELECTION

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions*

parties of 5 or more will be charged automatic gratuity of 18%