

Appetizers & Small Plates

excuse fries
with social distancing garlic dip \$10

freshly shucked and iced oysters, served with red chili mignonette
& tomato horseradish sauce 1/2 dz \$18

ahi tartare with soy chili marinade, avocado,
Kendall Farms crème fraiche \$16

traditional chilled shrimp cocktail
with tomato horseradish sauce \$16

fried calamari with sambal aioli & lemon \$14

tomato, basil and fresh mozzarella bruschetta \$15

selection of farmstead artisan cheeses and charcuterie selection,
apple, quince paste & candied walnuts, olives & pickled onions \$18

crispy snow crab “chinoise” with ginger, garlic & cilantro \$17

hoisin marinated chicken lettuce wrap
butterleaf lettuce, toasted peanuts & soy wasabi \$15

chicken potstickers sautéed with ginger, garlic & green onions
with sweet miso & spicy soy chili dip \$15

pulled pork “cohibas” with black beans & cuban flavors,
served with tomatillo salsa \$15

buffalo & butternut squash empanadas
with tomato, chipotle & avocado relish, sour cream & roasted tomato salsa \$15

filet of beef carpaccio, horseradish aioli, shaved parmigiano reggiano,
salad of celery root, parsley & sweet onion \$15

butter leaf & fuji apple, maytag blue cheese, candied walnuts,
champagne vinaigrette \$12

caesar hearts of romaine, garlic croutons,
spanish white anchovy, parmigiano reggiano \$12

poached beet & goat cheese, field greens, toasted almonds,
sherry vinaigrette \$12