



oysters

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

seared sea scallops

with artichoke duxelle,
bacon brown butter
& radish
\$19

crispy snow crab “chinois”

with ginger, garlic & cilantro
\$18

traditional chilled shrimp cocktail

with tomato horseradish sauce
\$16

fried calamari

with sambal aioli & lemon
\$15

ahi tartare

soy chili marinade, avocado,
kendall farms crème fraiche
\$17

**selection of farmstead artisan cheeses
and charcuterie selection,**

apple, quince paste & candied walnuts,
olives & pickled onions
\$18



butter leaf & fuji apple

maytag blue cheese, candied walnuts,
champagne vinaigrette
\$12

tomato, basil

and fresh mozzarella bruschetta
\$16

**hoisin marinated
chicken lettuce wrap**

butterleaf lettuce, toasted peanuts
& soy wasabi
\$16

chicken potstickers

sautéed with ginger, garlic &
green onions with sweet miso
& spicy soy chili dip
\$16

shredded pork cohibas

with black beans & cuban flavors,
served with tomatilla salsa
\$16

buffalo & butternut squash empanadas

with tomato, chipotle & avocado relish,
sour cream
& roasted tomato salsa
\$16

beef filet carpaccio

horseradish aioli, shaved parmigiano reggiano,
salad of celery root, parsley & sweet onion
\$17

caesar

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

poached beet & goat cheese

field greens, toasted almonds,
sherry vinaigrette
\$12

soup of the day

*consuming raw or undercooked meat or seafood may increase your risk of food borne illness