Prime Time Bar Bites
Available from 4:00-10:00pm Daily

MARINATED OLIVES 10
Market Olives, Pecorino, Baguette

SHRIMP COCKTAIL 16
Bloody Mary Gelee, Kohlrabi, Cocktail Sauce, Lemon

TUNA TARTARE 14
Cucumber Gel, Preserved Lemon Aioli, Rice Paper

ARTISAN CHEESE SELECTION 18
Preserved Walnut, Baguette, Market Jam, Charcuterie

CRAB CAKE 15
Corn Fondue, Heirloom Potato, Roasted Peppers, Scallion

CHARCUTERIE 10/19
Cornichon, Pickled Shallots, Dijon Mustard

MUSCOVY DUCK 18/36
Confit, Farro, Currants, Glace Onions, Foraged Mushrooms, Pinot Noir

BRAISED PORK BELLY 14/26
Truffle Grits, Kale, Preserves, Malbec Jus

GROUPER 18/36
Potato Confit, Chorizo, Kale, Romesco, Lobster-Saffron Emulsion

DIVER SCALLOPS 18/36
Cauliflower, Wild Mushroom, Serrano Jamon, Sherry

FILET ROSSINI 24/46
Truffle Soubise, Baby Rainbow Chard, Petite Vegetables, Torchon of Foie Gras

Tax and gratuity are not included.
Early Bird & Late Night Cravings
Available from 3:00-4:00pm & 10:00pm-12:00am Daily

BLUE CRAB CAKES 14
Habanero Remoulade, Red Papaya Chutney

BUFFALO WINGS 12
Crumbled Blue Cheese, Celery Straws, Peppercorn Ranch

TORTILLA CHIPS 9
Charred Tomato Salsa, House Made Guacamole

CRISPY CALAMARI 11
Banana Peppers, Key Lime Remoulade

JERK CHICKEN QUESADILLA 13
Mango-Charred Tomato Salsa

LI’L WAGYU BEEF SLIDERS 16
Brioche Bun, Caramelized Onion, White Cheddar Fries

CHEESE PLATE 18
Chef’s Selection

Tax and gratuity are not included.