

PARA PICAR
“To Nibble”

HALF SHELL OYSTERS*	Chef's Selection of Oysters, Seasonal Mignonette	24/ half dz.
FRIED OYSTERS*	Thai Chili Aioli, Lime Ash	30/ half dz.
GRILLED OYSTERS*	Sherry Butter, Parmesan & Parsley Crumble	30/ half dz.
POACHED PEAR & RADICCHIO	Rocket, Frisée, Candied Walnuts, Sweetgrass Asher Blue Cheese, Sherry Vinaigrette	15
KING CRAB BISQUE	Crab Fritter, Chili Oil	18
TUNA TATAKI*	Edamame, Sesame Seeds, Radish, Warm Ponzu	17
ROASTED BEETS	Rainbow Warm Beets, Goat Cheese Mousse, Pistachio Brittle, Pickled Aji Amarillo	15
COD FRITTERS	Spaghetti Squash, Miso Crème Fraîche, Pumpkin & Sunflower Seed Brittle	16
HOUSEMADE RAMEN	Pork Belly, Quail Egg, Wild Mushrooms, Shinachiku, Pickled Ginger, Sprouts, Crab Wrap	21
PORK BAO BUNS	Sweet Chili Aioli, Pickled Ginger, Sprouts	21



RACIÓN
“Dish to Share”

ALOO GOSHT	Airline Chicken, Fingerling Potatoes, Onions, Yellow Curry Broth	34
POACHED GROUPER	Broccoli, Sunflower Seeds, Potato Espuma, Kalamata Leather	38
AMATRICIANA	Squid Ink Linguini, Pork Belly, Prosciutto, Red Pepper, Vodka Marinara Cherry Tomatoes	36
SMOKED BRISKET	Mole Negro, Rainbow Baby Carrots, Pickled Shallots	38
INSPIRED	Today's Chef's Feature Preparation	MP



DULCE
“Sweets”

PUMPKIN CHEESECAKE	Miso Caramel, Miso Tuile, Togarashi	12
WORKMAN'S LUNCH	Cheerwine Moonpie, Cheerwine Syrup, Butter Pecan Ice Cream	12
HOT TODDY	Honey Lemon Gel, Gingersnap Crumb, Bourbon Panna Cotta, Ginger Meringue	12

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close

Thalita Costa Smith – Chef de Cuisine
Samantha Schmidt - Pastry Chef

*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

Please advise your server if interested.