

STARTERS

KALE CAESAR SALAD	18
White anchovies, garlic chips, and lamb bacon	
PAN SEARED SCALLOPS AND PORK BELLY	28
Served with burnt miso caramel	
DEVILS ON HORSEBACK	15
Prunes stuffed with blue cheese wrapped with bacon	
POACHED PEAR AND GORGONZOLA SALAD	22
With toasted walnuts, mixed romaine and kale, balsamic dressing	
PORK RINDS	12
Seasoned with old bay and served with chipotle aioli	
ESCARGOTS AND MUSHROOM RAGOUT	24
Roasted garlic demi cream over grilled bread	

SHARING

RAW OYSTERS	MARKET PRICE
Served with mignonette and fresh horseradish	
CHEESE BOARD	15/22/28
1/3/5 CHEESES	
With house made bread and accompaniments	
CHARCUTERIE	30
Chefs choice of pates and meats with house make accompaniments	
BONE MARROW AND STEAK TARTARE	26
Served with house made accompaniments	
LOADED BONE MARROW ADD \$5	
Add roasted garlic, caramelized onions, blue cheese and bread crumbs	

MAINS

8OZ PAN SEARED TENDERLOIN 55

Pommes dauphines, sautéed mushrooms and demi cream

MISO GLAZED BLACK COD 40

With lentils and roasted brussels sprouts

PEA AND TRUFFLE RISOTTO 32

Finished with aged gouda and truffle oil

ADD SMOKED TROUT \$12

SEAFOOD LINGUINI 42

Assorted seafood in a sun-dried tomato, tarragon and garlic cream sauce over fresh linguini

CHICKEN GNOCCHI 38

In gorgonzola, bacon and roasted garlic cream

8OZ ALL BEEF BURGER 32

With brie, crispy onions, mushrooms and truffle aioli and a choice of side

DESSERTS

LEMON POPPYSEED MASCARPONE CHEESECAKE 12

Light and creamy lemon cheesecake with sour cream poppy seed topping

BEIGNETS 12

Fresh fried airy doughnuts with an orange blossom glaze

BETE NOIR 12

Decadent chocolate cake

CRÈME BRULEE 12

Classic vanilla bean custard with a burnt sugar crust