



DINNER MENU

STARTERS

Grilled Octopus | 18
tomatillo | blistered tomato | grilled lemon

Steamer Clams | 18
garlic | shallot | white wine | tarragon | baguette

Peach Burrata | 16
honey-goat cheese | radicchio | pomegranate reduction | grilled sourdough

Wild Boar Chops* | 17
buckwheat | wilted greens | yukon gold | cherry gastrique

Daily Soup | 9

Classic Caesar Salad | 14
focaccia crouton | parmesan

Stone Fruit Salad | 16
chevre | pistachio | balsamic | heirloom tomato

Summer Greens | 14
hazelnut | tomato | carrot | bleu cheese | chicken | citrus vinaigrette

ENTRÉES

Hokkaido Scallops* | 37
succotash | yam | bell pepper | amarillo beurre blanc

Green Garlic Radiatori | 29
mitica | lemon | almond | basil

Mary’s Half Chicken | 24
broccolini | carrot | herbed potato | pan sauce

Tri Color Cauliflower | 28
shiitake | spinach | white bean | roasted vegetables

Certified Angus Beef® Ribeye* | 49
grilled vegetables | trumpet mushroom | smashed potato | black garlic

Seared Alaskan Halibut* | 39
summer squash | bok choy | chickpea | curry | sweet potato

Our Culinary Team is happy to accommodate any dietary restrictions. | 20% gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness. | 5.15.25