everything Parker House rolls, scallion cream cheese butter SAFFRON GOAT CHEESE ARANCINI CATERY GOAT CHEESE ARANCINI CATERY CHARCUTERIE & CHEESE LAMB TARTARE* preserved orange, zardrar feta, mint relish, baharat paste, sumac shallot, parsley, tahini dijon yogurt, rice crisp SOUTHERN CHARCUTERIE & CHEESE Chef's selection of cheeses, charcuterie, and accourtements OCTOPUS & SHRIMP BRUSCHETTA bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus ROASTED CAULIFLOWER truffled pea purée, solled almonds, feta crema, red bell essence BEET + BERRY peer ginger vinoigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis ETCH arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinoigrette AMARILLO COBB bacon, ortillia pepita crunch, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, radish, amarillo parmesan vinaigrette ZA'ATAR CRUSTED VENISON aleppo apricot wild rice, black garlic purée, dill feta whip, blackberries, toasted valuus, mint, red lenil hummus PAN-SEARED SCALLOPS anoked trout potato gratin, herb butter sauce, chive, corn + trout caviar, gaiden bets, caper cream GRILLED FILET MIGNON* Kinchi + aged cheddar mashed pottates, miso lemon bok chay, bulgagi sake gray, togarahi sweet potato crisp, pickled beech mushrooms, carrot seaame purée SEARED PORK LOIN* Eadoverde risoth, scaffic, and theeks, red bean smash, portobellas, confit shiitakes, smaked goudo, beet pozole, black olive mole, fried tortillo, smoked sage vinaigrette FROM THE SEA* porch bignet, canhew cream, dried cranberries, orange supremes, orange brown butter sauce, chile cranberries, orange supremes, orange brown butter sa	etc	uunna aa
carrot korma, cilantro purée, cashew crumble, coconut whip LAMB TARTARE* preserved orange, za'atar feta, mint relish, baharat paste, sumac shallot, parsley, tahini dijon yogurt, rice crisp SOUTHERN CHARCUTERIE & CHEESE chef's selection of cheeses, charcuterie, and accoutrements OCTOPUS & SHRIMP BRUSCHETTA bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus ROASTED CAULIFLOWER truffled pea purée, salted almonds, feta crema, red bell essence BEET + BERRY pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis ETCH arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette AMARILLO COBB bacon, tortilla pepita crunch, cherry tomato, queso fresco, cabbage, pickled corn, avacado whip, cucumber, radish, amarillo parmesan vinaigrette ZA'ATAR CRUSTED VENISON aleppo apricot wild rice, black garlic purce, dill feta whip, blackberries, toasted valuuts, mint, red lentil hummus PAN-SEARED SCALLOPS anoked poude fareith hummus PAN-SEARED SCALLOPS anoked frout potato gratin, herb butter sauce, chive, corn + trout caviar, galden beets, caper cream GRILLED FILET MIGNON* kimchi + aged cheddar mashed pottoes, miso lemon bak chay, bulgogi sake grayy, tagarahi sweet potato crisps, pickled beech mushrooms, carrot seame purée SEARED PORK LOIN* ababareo peach slaw, corn + red pepper johnny cake, dill pickle cream, cornmeal fried onion, hominy beet purée PORCINI CHICKEN BREAST calda verde risato, scallion, mushroom, crispy chicken skin, garlic crunch, spinach, pickled golden raisin, serrano auil TRIO DE SETAS parcini bulke, cashew cream, dried cranberries, orange supremes, arange brown butter sauce, chil crunch, black bean smash, portabellas, confit shiitakes, smoked goude, beet pacels, black olive mole, fried tortilla, smoked sage vinaigrette FROM THE SEA* m Meanenge, scallions, hervas sauce, chimichurri aioli TRIO DE SETAS parcini bulke, scallions, horvas sauce, chimichurri aioli TRIO DE SETAS partini bulter, saute	BREAD & BUTTER everything Parker House rolls, scallion cream cheese butter	
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smoked trout potato gratin, herb butter sauce, chive, corn + trout caviar, golden beets, caper cream GRILLED FILET MIGNON* kimchi + aged cheddar mashed potatoes, miso lemon bok choy, bulgogi sake gravy, togarashi sweet potato crisps, pickled beech mushrooms, carrot sesame purée SEARED PORK LOIN* habanero peach slaw, corn + red pepper johnny cake, dill pickle cream, cornmeal fried onion, hominy beet purée PORCINI CHICKEN BREAST caldo verde risotto, scallion, mushroom, crispy chicken skin, garlic crunch, spinach, pickled golden raisin, serrano oil TRIO DE SETAS porcini brulée, tempura zucchini, confit leeks, red bean smash, portobellas, confit shiitakes, smoked gouda, beet pozole, black olive mole, fried tortilla, smoked sage vinaigrette FROM THE SEA* sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions CHEF'S CREATION today's featured culinary inspiration FRIED BRUSSELS SPROUTS chili sauce, sesame crema, crushed peanuts TEMPURA MUSHROOMS shaved manchego, scallions, bravas sauce, chimichurri aioli TOMATO GALETTE	aleppo apricot wild rice, black garlic purée, dill feta whip, blackberries,	4
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caldo verde risotto, scallion, mushroom, crispy chicken skin, garlic crunch, spinach, pickled golden raisin, serrano oil TRIO DE SETAS porcini brulée, tempura zucchini, confit leeks, red bean smash, portobellas, confit shiitakes, smoked gouda, beet pozole, black olive mole, fried tortilla, smoked sage vinaigrette FROM THE SEA* m sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions CHEF'S CREATION m today's featured culinary inspiration FRIED BRUSSELS SPROUTS chili sauce, sesame crema, crushed peanuts TEMPURA MUSHROOMS shaved manchego, scallions, bravas sauce, chimichurri aioli TOMATO GALETTE	SEARED PORK LOIN* habanero peach slaw, corn + red pepper johnny cake, dill pickle cream, cornmeal fried onion, hominy beet purée	3
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sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions CHEF'S CREATION m today's featured culinary inspiration FRIED BRUSSELS SPROUTS chili sauce, sesame crema, crushed peanuts TEMPURA MUSHROOMS shaved manchego, scallions, bravas sauce, chimichurri aioli TOMATO GALETTE	porcini brulée, tempura zucchini, confit leeks, red bean smash, portobellas, confit shiitakes,	2
today's featured culinary inspiration FRIED BRUSSELS SPROUTS chili sauce, sesame crema, crushed peanuts TEMPURA MUSHROOMS shaved manchego, scallions, bravas sauce, chimichurri aioli TOMATO GALETTE	sweet potato beignet, cashew cream, dried cranberries, orange supremes,	mł
chili sauce, sesame crema, crushed peanuts TEMPURA MUSHROOMS shaved manchego, scallions, bravas sauce, chimichurri aioli TOMATO GALETTE	CHEF'S CREATION	mł
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ETIZERS

A P P E

SALADS

ENTRÉES

SIDES

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

\*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.