

SPECIALTY SODA

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|---|---|
| House-Made Ginger Beer (DC) | 5 |
| Fentiman's Cherry Cola (UK) | 7 |
| Fentiman's Rose Lemonade (UK) | 7 |
| Fentiman's Mandarin & Seville Orange (UK) | 7 |
| Mexican Coca-Cola (Mexico) | 5 |
| Diet Coke (GA) | 5 |
| Boylan Ginger Ale (NY) | 5 |
| Sprecher Root Beer (WI) | 5 |

STARTERS

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| Cheese Board daily selection of 3 | 12 |
| Charcuterie Board daily selection of 3 | 18 |
| Chef's Cheese & Charcuterie Board | 24 |
| Ahi Tuna Tartare hass avocado, wasabi soy emulsion, nori tempura | 15 |

SIDES

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| Cauliflower lemon tahini, garlic, mint | 8 |
| Roasted Brussels Sprouts black pepper pancetta, pickled apple | 8 |
| Side Salad mixed greens, meyer lemon dressing | 8 |
| French Fries | 8 |

SALADS

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| Spring Salad mix greens, green bean, asparagus, baby zucchini, candied pecan, meyer lemon vinaigrette | 13 |
| Caesar Salad crispy serrano ham, soft egg, parmesan frico, avocado - bleu cheese dressing | 14 |
| Pepper Crusted Tuna Nicoise Salad baby arugula, anchovy, olive, hardboiled egg | 18 |
| Add to any salad: | |
| <i>Chicken +10</i> | |
| <i>Salmon +13</i> | |
| <i>21 Day Dry Aged NY Strip +18</i> | |

SANDWICHES

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| Lamb Tacos papaya slaw, mole aioli, salsa verde, hand made tortillas | 15 |
| Cuban braised pork, ham, swiss, mustard, pickled jalapeno | 16 |
| Proof Shrimp Burger harissa aioli, daikon radish slaw, cucumber, jalapeño with fries | 16 |
| Bison Burger cheddar, tomato, bibb lettuce, bacon, crispy red onion, chipotle aioli with fries | 18 |
| Ahi Tuna Burger sriracha lime cabbage slaw with house salad | 16 |
| *house salad maybe substituted on any burger | |

ENTRÉE

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| Pasta Trofie american lamb linguica, broccoli rabe, paprika, garlic breadcrumb | 17 |
| Potato Gnocchi porcini cream, asparagus, hedgehog mushroom, pecorino parmesan | 18 |
| Ora King Salmon fresh garbanzo, baby artichoke, salmon roe, horseradish | 26 |
| Grilled Garlic Chicken fragrant rice, yogurt-cilantro purée, cabbage salad | 20 |
| 21-Day Dry Aged NY Strip romesco, sunchoke, burnt allium, red wine glaze | 30 |

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|--|--|---|
| 3 Course Express Menu ~ \$35 please choose one dish from each course | | |
| First Course | Second Course | Third Course |
| Green Salad <i>or</i> Caesar Salad | Pasta Trofie & Lamb Linguicia <i>or</i> Grilled Garlic Chicken <i>or</i> Ora King Salmon | Sticky Toffee Pudding <i>or</i> Sorbet Trio see server for daily selection |

DESSERT

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|---|--------|
| Triple Chocolate Mousse raspberry macaroon, ganache, fresh berries | 10 |
| Lemon Tart blueberries, white chocolate, marshmallow, candied lemon zest | 10 |
| Sticky Toffee Pudding Cake almond streusel, vanilla ice cream | 10 |
| Wild Berry Meringue white chocolate, lychee coconut sorbet | 10 |
| Sorbets single or trio <i>seasonal selection, please ask your server</i> | 4 or 8 |