

## Appetizers

**STUFFED SALMON ROLLS** Cream Cheese, Scallion, Avocado, Arugula Salad, Ginger-Brown Sugar Shoyu \$14

**COXINHA** Chicken Fritters, Fresno Chili Sauce, Basil Mayo \$12

**MOULES FRITES** Shallot, Garlic, White Wine Butter, Roasted Garlic Aioli \$15

**MELON GAZPACHO** Crème Fraîche, Crispy Prosciutto, Chervil, EVOO **GF** \$10

**BREAD + BUTTER** Housemade Focaccia, Brie Butter, Blueberry Peach Compote **V** \$12

## Soups & Salads

**FRENCH ONION SOUP** with Gruyère **V** \$10

**SIGNATURE SHE CRAB SOUP** with Chive Oil **GF** 9

**WATERMELON CITRUS SALAD** Arugula, Orange, Grapefruit, Goat Cheese Lemon Dressing **V, GF** \$12

**HEIRLOOM TOMATO SALAD** Burrata, Focaccia Croutons, Basil, Garlic Aioli, Saba Vinaigrette **V** \$12

**CLASSIC CAESAR SALAD** with Tender Romaine Leaves, Parmesan, and Croutons \$9 | Made Tableside \$11

## Entrées

**PARISIAN BASIL GNOCCHI** Tomato Confit, Brown Butter, Toasted Pine Nuts **V** \$26

**CHICKEN PAILLARD** Celeriac Purée, Fennel Slaw, Brie, Onion Straws **GF** \$28

**SEARED TUNA NIÇOISE** Roasted Fingerlings, French Beans, Pearl Onion, Tomato, Grebiche Sauce **GF, DF** \$32

**RACK OF LAMB** Herb Crusted, Flash Pickled Radish, Roasted Asparagus, Farro, Cherry Gastrique **GF, DF** \$34

**GRILLED PORK CHOP** Hoppin' John, Wilted Greens, Peach Chutney, Crispy Sweet Potato **GF** \$32

**PAN SEARED 8 OZ. FILET MIGNON** Pomme Purée, Summer Vegetable Hash, Bordelaise **GF** \$44

**V** Vegetarian

**GF** Gluten Free

**DF** Dairy Free