Appetizers

FRIED SMELT Parsley Aïoli, Malt Vinegar **DF** $14

LAMB MEATBALLS Celeriac Purée, Lemon Gremolata $15

EMPANADAS Beef, Potato, Sofrito, Ají Picante **GF** $14

TEMPURA VEGETABLES Cremini, Zucchini, Onion, Kabocha Squash, Toasted Sesame, Kewpie Mayo **V, DF** $12

GRILLED SHORT RIBS Gochujang, Napa Kimchi, Butter Lettuce, Toasted Peanut Sauce **DF** $16

Soups & Salads

WHITE BEAN SOUP Crispy Prosciutto, Fried Garlic **GF, DF** $9

SIGNATURE SHE CRAB SOUP Old Bay Brown Butter **GF** $10

ROASTED CARROT SALAD Berbere Spice, Blue Sky Lettuce, Confit Tomato, Harissa Yogurt Dressing **V, GF** $12

MIXED GREENS SALAD Shaved Carrot, Tomato, Red Onion, Toasted Pine Nuts, Manchego, Balsamic Reduction, Cranberry Vinaigrette **V, GF** $12

CLASSIC CAESAR SALAD with Tender Romaine Leaves, Parmesan, and Croutons $9 | Made Tableside $12

Entrées

ROOT VEGETABLE GOULASH Pearl Onions, Celeriac, Turnips, Baby Carrots, Smoked Paprika **VV, GF** $26

PAN SEARED CHICKEN Wilted Swiss Chard, Grilled Polenta, Lemon Garlic Cream Sauce **GF** $28

MARKET FISH Grilled Bok Choy, Kabocha Squash, White Miso Glaze Sauce **DF** Market Price

DUCK CONFIT Roasted Root Vegetables, Israeli Cous Cous, Mandarin Marmalade **DF** $34

BRAISED PORK SHANK White Bean Cassoulet, Cider Braised Cabbage **GF, DF** $38

PAN SEARED 8 OZ. FILET MIGNON Yukon Gold Purée, Lemon + Nutmeg Roasted Asparagus, Bordelaise **GF** $50

VV Vegan **V** Vegetarian **GF** Gluten Free **DF** Dairy Free