Appetizers

PAN SEARED SCALLOPS Corn Risotto, Confit Heirloom Tomatoes, Oyster Mushrooms **GF** $22

CHARRED BRUSSELS SPROUTS Espelette Dusted Brussels, Honey Lemon Yogurt, Toasted Pine Nuts **V, GF** $15

BURRATA Heirloom Tomatoes, Charred Peaches, Basil Aïoli, Sourdough Croutons **V** $16

BAYONNE HAM + ARUGULA Ham Wrapped Asparagus, Summer Pea Gribiche, Mint **GF, DF** $17

CRAB CAKE Arugula, Tomatoes, Pickled Red Onions, Creamy Caper Dressing **DF** $18

Soups & Salads

HEIRLOOM TOMATO GAZPACHO Sourdough Croutons, Basil Oil **VV, DF** $11

SIGNATURE SHE CRAB SOUP Jumbo Lump Crab, Chive Oil **GF** $12

WATERMELON FETA SALAD Arugula, Tomatoes, Cucumbers, Blueberries, Apple Cider Vinaigrette **V, GF** $16

ICEBERG WEDGE Bacon, Cherry Tomatoes, Crispy Onions, Bleu Cheese Crumbles + Dressing $15

CLASSIC CAESAR SALAD with Tender Romaine Leaves, Parmesan, Radish, and Croutons $12 | Made Tableside $15

Entrées

ROASTED TOMATO FETTUCCINE Ricotta Tomato Sauce, Spinach, Pecorino, Confit Garlic Gremolata **V** $34

OVEN ROASTED POUSSIN Smashed Red Potatoes, Haricots Verts, Whole Grain Mustard Cream Sauce **GF** $38

PAN SEARED WAHOO Corn Purée, Roasted Asparagus, Lemon Brown Butter Sauce **GF** $44

GRILLED PORK CHOP Pistachio Couscous, Sautéed Spinach, Charred Peach Bordelaise **DF** $42

NY STRIP 12 oz. NY Strip Steak, Chimichurri, Roasted Brussels Sprouts, Papas Bravas **GF, DF** $50

PAN SEARED 8 OZ. FILET MIGNON Potato Purée, Broccolini, Sauce Au Poivre **GF** $56

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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