

THE KITCHEN

AMERICAN BISTRO

SNACKS

- SPICED NUTS 6
- FRIED CHEESE CURDS 8
green goddess dressing & arugula
- ASPARAGUS BRUSCHETTA 9
burrata & salsa verde
- HUMMUS 8
carrots, sesame & lavash
- PROSCUITTO CROSTINI 3.5 each
radish & house giardiniera
- OYSTERS* 3.5 each
classic accompaniments

SIDES

- FRENCH/GARLIC FRIES 6
- GRILLED ASPARAGUS 9
& PEA RICOTTA
- SAUTÉED GREENS 7
- BRUSSELS & PANCETTA 8
- DUCK FAT POTATOES 9
- CREAMY PARMESAN POLENTA 8

DESSERTS

- STICKY TOFFEE PUDDING 9
pecans & vanilla ice cream
- DARK CHOCOLATE BROWNIE 12
salted almond crunch, malted vanilla ice cream & fudge
- COOKIE PLATE 11
toffee crunch, chocolate pistachio & lemon fennel crinkles
- BEIGNETS 9
strawberry cream ice cream, lemon curd & marcona almond
- NATHAN MILLER CHOCOLATES 5
ask for daily selection
- HOUSE MADE ICE CREAM 6
OR SORBET

STARTERS

- THE KITCHEN TOMATO SOUP 4/7
with olive oil
- GREEN SALAD 13
shaved apple, smoked walnuts, popped amaranth & red wine vinaigrette
- SLAGEL FARM DRY AGED STEAK TARTARE* 17
cured black olive, caperberries, egg yolk & toasted sourdough
- STEAMED MUSSELS 18
poblano, coriander, coconut & grilled sesame baguette
- BRAISED LAMB GNOCCHI 16
pecorino romano, spinach & spring leeks
- SALMON TARTARE* 15
spring onion relish, orange zest & black sesame lavash
- CHEESE OR CHARCUTERIE PLATE 19
chef's selection of 3 cheeses or 3 salumi with accoutrements
- SEAFOOD PLATTER* 80
oysters, clams, smoked mussels & king crab

MAINS

- PASTA BOLOGNESE 18/26
beef, pork, lamb, tomato & parmesan
- BUCATINI 17/25
chicken sausage, littleneck clams, fava beans & spring leeks
- GREEN CIRCLE FARMS ROASTED HALF CHICKEN* 29
grilled swiss chard, yukon gold potatoes & herb aioli
- WHOLE GULF SHRIMP RISOTTO 24
green garlic, pecorino romano & piquillo pepper relish
- SLAGEL FARMS DRY AGED BEEF SIRLOIN* 29
brown butter potatoes, wild mushrooms & grilled red onion
- GREAT LAKES WHITEFISH 27
couscous, salsa verde, seasonal herb salad & bacon vinaigrette
- SKUNA BAY PAN SEARED SALMON 35
mckaskle farms basmati rice, roasted root vegetables & spring pesto
- PAINTED HILLS RIBEYE* 48
duck fat potatoes, dill & mustard butter

Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.