

BAR FOOD 2:30PM-MIDNIGHT

OYSTER ON A HALF SHELL*

champagne mignonette
3 EACH

WOOD FIRE GRILLED OYSTERS

half dozen, hot butter
18

SHRIMP COCKTAIL

lemon gel, cocktail sauce
3 EACH

TRIO OF SLIDERS

chilled crab, smoked house pastrami, short rib
16

TUNA TARTARE

sushi rice acting like tater tots, spicy aioli, salmon roe
12

HOUSE-MADE HUSHPUPPIES

fresh corn & crab spread, espelette chili, lime
10

WAGYU BURGER*

aged wagyu beef burger, truffle mayo, seared foie gras,
sunny side up farm egg, brioche bun
18

FIRE-ROASTED LAMB MEATBALLS

medjool date agre doux, vadouvan curry emulsion, cilantro, fresh lime
17

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq
14

TRIPLE COOKED FRENCH FRIES

8

EXECUTIVE CHEF Joe West

*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness.

We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.