



EXECUTIVE CHEF Nic Bandelier
GENERAL MANAGER Phil Eagle

BAR MENU

OYSTER ON A HALF SHELL*

crème de cassis mignonette, cocktail sauce, lemon 3.25 EACH

WOOD FIRE GRILLED OYSTERS*

champagne & lemon hot sauce butter, garlic crumb & parsley 3 EACH

CALAMARI

fried peppers, pickled peppers, peach bbq, yuzu aioli 12

MEATLOAF SLIDERS

wagyu meatloaf, caramelized onions, horseradish cream 11

WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic reduction, pine nuts 15

KOREAN CHICKEN WINGS

gochujang sauce, sesame, scallions 9

WAGYU BURGER

8 oz, confit bacon, garlic aioli, fontina, lettuce, tomato,
onion, salt & pepper bun, triple cooked fries 20

TRIPLE COOKED FRENCH FRIES 9

*These items may be served raw or undercooked. Consuming raw or undercooked 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