

Fresh Oysters

3.5ea

Luke's Sourdough Bread

5.

Olives & Feta

Warm Rosemary Olives, Whipped Feta,
Bread.

9. V

Gambas

Sauteed Shrimp, Paprika, Garlic,
Brandy, Pickled Fennel, Pancetta,
Luke's Sourdough Bread.

18.

Beef Short Rib

Braised Beef Short Rib, Veal Jus, Eggplant,
Sea Buckthorn Mustardo, Zucchini Puree.

19.

Brussel Sprouts

Fried Brussel Sprouts, Chili Garlic Crunch,
Rice Vinegar, Pickled Shallots,
Candied Pecans, Manchego Cheese.

16. V

Trout

Seared Trout, Potato Pancake,
Mustard Dill Aioli, Salmon Roe, Pickled Fennel.

19. GF

Chowder

Halibut Stock Infused with Kombu, Halibut,
Haddock, Cold Water Shrimp, Small Scallops,
Herbs, Cream, Local Bacon, Mirepoix.

19. GF

Mixed Greens

Field Greens, Shallot Vinaigrette,
Roasted Squash, Toasted Almonds,
Candied walnuts, Hemp Seeds,
Dried Fruit, Goat Cheese

17. GF

Cod and Mussels

Seared Cod, Sautéed Mussels,
Mussel White Wine Broth, Spruce, Honey.

17. GF

Humboldt Squid

Charcoal Grilled Squid, Pla Muek Yang Sauce
(shallots, cilantro, lime, fish sauce, cashews,
hemp hearts), Citrus Salad.

16. DF/GF

Wagyu Toro

Birds Hill Beef Wagyu Toro Skewer,
Ginger Garlic Soy Glaze, Turnip Puree.

23.

Sweet Potato, Burrata & Beets

Roasted Sweet Potato, Roasted & Pickled
Beets, Burrata, Pesto, Candied Walnuts

17. V/GF

Foie Gras

Seared Lobe of Foie Gras, Brioche,
Onion Soubise, Cranberry, Veal jus

22.

Heirloom Tomato Salad

Local Heirloom Tomatoes,
Poached Tomatoes, Marinated Tomatoes,
Whipped Goat Cheese, Basil,
Candied Walnuts, Jalapeno dressing.

17

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Venison

Braised Venison Agnolotti, Ricotta Agnolotti,
Veal Stock Butter Emulsion, Thyme,
Rosemary, Parsley, Bread Crumbs.

34.

Halibut

Seared Halibut, Lobster Whiskey
Cream sauce, Fregola, Seasonal Greens.

37.

Vegetable

House Made Borek Stuffed with Caramelized
Onions, Sweet potatoes, Spinach. Tahani
Beet Root Puree, Yogurt, Paprika Oil,
Chick Pea Salad with Onions, Tomatoes,
Sweet Peppers, Sumac.

33. V

Duck Breast

Seared Duck Breast, Wild Rice, Celery,
Mostardo, Apple, Seasonal Vegetable,
Veal Jus

34. GF

Striploin

Seared 8oz. AAA Atlantic Blue Dot Beef,
Potato Pave With Dulse, Burnt Onion &
Leek Cream Sauce, Seasonal Greens,
Veal Jus.

44. GF

Mafaldine Pasta

House Made Mafaldine Pasta,
Crushed Black Pepper, Local Mushrooms,
Truffle Sauce, Basil Arugula Pesto.

33.

Scallops

Seared Scallops, Farro, Corn Puree,
Sauteed Maritime Gourmet Mushrooms,
Pickled Carrots.

41

Beef Cheek Lasagna

House Made Layers Of Spinach & Traditional
Lasagna, Braised Beef Cheek Ragu,
Bechamel, Mozzarella, Parmesan.

33.

Chicken (Half)

Marinated Pineapple & Apple Charcoal
Grilled Chicken, Peri Peri Sauce,
Triple Cooked Fries, Malt Aioli,
Seasonal Greens

35.