

STARTERS

APPETIZERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20

RADISHES - ROASTED RADISHES | WHIPPED GOAT CHEESE | CHERMOULA | GRILLED BREAD 16

FRIED GREEN TOMATOES - LUMP CRAB AU GRATIN | GRUYÈRE | CHIVES 21

BRUSSELS SPROUTS - CRISPY BRUSSELS | CAESAR | CAPERS | LEMON GREMOLATA 14

PORK BELLY BAO BUNS (3) - SMOKED HERITAGE PORK BELLY | STEEN'S CANE SYRUP BBQ |
CILANTRO CHILI CRISP AIOLI 20

SALADS / SOUPS

WEDGE - LITTLE GEM WEDGES | BACON | BURNT ONION AND LEEK RANCH | GRANA PADANO | RED
ONION | CURED EGG YOLK 16

RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9

KALE CAESAR - SHREDDED KALE | HOUSE MADE CAESAR | CAPERS | GRANA PADANO | CROUTON
GREMOLATA 16

RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9

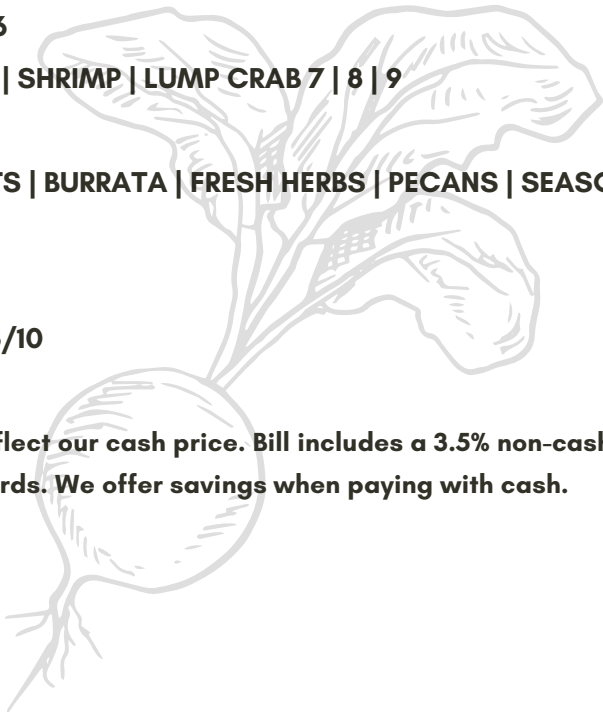
SEASONAL - PEPPERY GREENS | LA STRAWBERRIES | STRAWBERRY VINAIGRETTE | BABY FENNEL |
GOAT CHEESE | CANDIED PECANS 16

RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9

BEETS AND BURRATA - PICKLED BEETS | BURRATA | FRESH HERBS | PECANS | SEASONAL
VINAIGRETTE 20

SOUP OF THE DAY - CUP OR BOWL 8/10

**Consumer notice: Menu prices reflect our cash price. Bill includes a 3.5% non-cash adjustment
for using credit cards. We offer savings when paying with cash.**



DINNER

ENTRÉES

Proteins

Steak - 6 oz. Choice Filet | Truffle Mac and Cheese | Herb Gremolata 48*

Recommended add-ons **Shrimp | Lump Crab 8/9**

Pairs with Alexander Valley Cabernet

Duck - Peking Brined Culver Duck Breast | Chinese Five Spice | Pickled Beets | Cherries | Cherry Gel 39*

Served with choice of side

Pairs with J Lohr Hilltop Cabernet

Radish Burger - 8 oz Wagyu Patty | House Pickles | Benton's Bacon | Comeback Sauce | Red Onions | Cheddar | Lettuce 21*

Served with hand-cut Rosemary Fries Add Egg 1

Pairs with Fly Llama FLYPA

Pastas

Cavatappi | Gulf Shrimp/Crab | Seafood Cream | Grana Padano 33

Pairs with Vigneti De Sole Montepulciano

Gnocchi | Alla Vodka Sauce | Grana Padano | Basil 29

Recommended add-ons **Chicken | Shrimp | Lump Crab 7 | 8 | 9**

Pairs with Poppy Pinot Noir

Seafood

Whole Fish - Seafood-Stuffed Flounder | Beurre Blanc | Basil Oil 40

Recommended add-ons **Shrimp | Lump Crab 8 | 9**

Pairs with Louis Jadot Bourgogne Chardonnay

Fresh Gulf Fish - Gulf Fresh Catch Filet | Jambalaya Grits | Creole Cream Sauce 35

Recommended add-ons **Shrimp | Lump Crab 7/9**

Pairs with Delas St. Esprit Cotes du Rhone Rouge

Shareable Sides

Sautéed Broccolini | Miso Piccata | Grana Padano 9

Rosemary Fries 7

Marsh Hen Mills Jambalaya Grits 9

Truffle Mac and Cheese 9

Brussels Sprouts 9

Groups of 6 or more are assessed an automatic gratuity of 20%

***Consuming undercooked poultry, beef, or shellfish can increase your risk of food borne illness, especially if you have certain medical conditions.**

DINNER