

APPETIZERS & SALADS

Manmita's Black Rice & Crab Balls 17

Chef Damon Sawyer
crab, djon djon, Old Bay crema, spicy slaw

Beef Empanadas 16

Chef Renee Touponce
ground beef, sofrito, olives, cheese,
charred chili aioli, chimichurri

Tom Yum Noodles 15 (Vegan)

Chef Lapat
chili paste, coconut milk, bok choy, bean
sprout, chinese cabbage, peanut, scallion,
lime

Classic Pasta Bolognese 18

Chef Billy Grant
rigatoni, beef, pork, ricotta cheese

Kale Caesar Salad 14 (Vegetarian, GF)

Chef Tyler Anderson
parmesan, lemon, crispy garbanzos

ENTREÉS

Smoked Half Bird 30

Chef Damon Sawyer
chicken, brown sauce, sliced potatoes

Spring Schnitzel 28

Chef Johan Jensen
peas, seacoast mushrooms, potatoes,
gravy

Grand Marnier Salmon 30 (GF)

Chef Rob Maffucci
asparagus, orange, grapes

Pad Pong Ka Ree 30 (Vegan)

Chef Lapat
fried lion's mane mushroom, coconut
curry, chili paste, soft tofu

Lomo Saltado 32 (GF)

Chef Cristina Meza
stir fried beef, crispy potatoes, tomato,
red onion, white rice

DESSERTS

Goat Cheesecake 11

Chef Damon Sawyer
pistachio dust, berry compote

Lemon Semifreddo 11

Chef Johan Jensen
fresh berries, whipped cream

Flourless Chocolate Torte 11 (GF)

Chef Kristin Eddy
bourbon, orange, crème fraiche,
black pepper

June Guest Chef:

Chef Damon Sawyer of 29 Markle Ct

3 Course Prix Fixe Menu | \$55

Includes your choice of salad or appetizer, entrée, and dessert

Executive Chef: Jeremy Williams Sous Chef: Cristina Meza

*Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness.
Please advise your server of any dietary restrictions before ordering.*