



*Saturday, March 14, 2026*

**:: STARTERS ::**

**ROYAL OSSETRA CAVIAR HASH BROWNS**  
*crème fraiche, whipped egg yolk, red onion, chives 25*

**FAROE ISLAND SALMON FRITTERS**  
*sweet pepper relish, lemon dill aioli 19*

**CHOPPED SALAD**  
*soppressata, fontina, green olives, red onion, fried chick peas, oregano vinaigrette 18*

**BEETS**  
*blood orange, marcona almonds, goat cheese, pickled onions, white balsamic 16*

**FRIED OLIVES**  
*marinated sweet peppers, baby mozzarella, pine nuts, roasted garlic aioli 16*

**:: ENTREES ::**

**JUMBO SEA SCALLOPS**  
*green lentils, smoked ham hock, marinated celery 58*

**CACIO E PEPE**  
*radiatore pasta, 18 month prosciutto, parmesan reggiano, cracked black pepper, shaved winter truffles 34*

**:: COCKTAIL FEATURES ::**

**THE OLD IRISHMAN**  
*jameson whiskey, guinness, demerara sugar, walnut bitters 15*

**MISS BETTY**  
*gin, campari, crème de cacao, lemon 15*

