



Monday, May 4, 2026

:: STARTERS ::

CRISPY DEVEILED EGGS

royal ossetra caviar, panko, whipped egg yolks, chives 25

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

:: ENTREES ::

HALIBUT

jumbo lump crab, fregola, snap peas, wild ramps, fiddlehead ferns, miso brown butter 59

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 34

BONE-IN VEAL CHOP SALTIMBOCCA (14 oz.)

prosciutto, sage, fontina, marsala pan sauce 78





:: WINE FEATURE ::

KIM CRAWFORD
sauvignon blanc
new zealand
40 btl

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT
2021 napa valley, california 97pts
30gls/45qt

FLOWERS PINOT NOIR
2022 sonoma coast, california 93pts
29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT
2022 napa valley, california 92pts
22gls/33qt

ORIN SWIFT PALERMO CABERNET
2022 napa valley, california
40gls/60qt

ALTESINO BRUNELLO
2020 tuscan, italy 95pts
34gls/51qt

