



*Tuesday, May 5, 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*

