

Starters & Tapas

Spicy Krab Roll \$9.50

Beef Tartare \$11.50†

Quail Yolk • Shallots • Shōyu •
Black Truffle Dijonnaise • Cuban Toast

Giant Sea Scallop \$9.50†

Parisian Gnocchi • Caramelized Soybeans
Carrot & Sesame Vinaigrette

Foie Gras & French Toast \$15.50†

Cinnamon Battered French Toast •
Cherry-Maple Balsamic • Candied Cashews

Entrée

Springer Mtn Airline Chicken Breast \$19.50

Potato Purée • Roasted Corn
Chicken & Thyme Gravy

Steak Frites \$21.50†

Marinated Nude Sirloin • Cru Steak Sauce
Truffle Fries with Pure White Truffle Oil

Carnivore Burger \$22†

Wagyu Beef, Lamb, Venison & Pork
Fries • Sweet Pickles • Caramelized Onion
Porcini “Mayo”
(Served Open Faced)

Filet Mignon \$35†

Potato Purée • Grilled Asparagus
Demi Glace • Grassfed Maitre’d Butter

Summer Vegetable Mac & Cheese \$8.50

Korean Style Pork Short Rib(s) \$10

Pickled Cabbage • Cilantro • Gojuchang

Brie & Braised Chard “Casserole” \$8.50

Balsamic • Honey • Sunflower Seeds

Jumbo Lump Crab Cake \$13

Tomato & Arugula Salad • Chive Aioli

Escargot \$10

Anisette Cream • Chèvre

Flash Fried Octopus \$14

Harissa, Cashews

Seven Day Dry Aged Duck Breast \$27†

Braised Chard, Baby Carrots, Balsamic-Honey
with Toasted Sesame Seeds

Braised Short Rib & Fettuccine \$27

Shredded Short Rib • Shiitake
Smoked Sauce • Truffle Balsamic

Atlantic King Salmon \$29†

Ponzu Vegetable Sauté • Yucca • Roasted Corn

Grilled Sea Scallops \$28.50†

New Bedford Sea Scallops • Herb Risotto
Lemongrass-Coconut-Curry Broth

Purple Paella \$27

Jacksonville Purple Rice • Chorizo
Argentine Red Shrimp • Blue Crab • Tomato

Greens, Charcuterie, Soups

Fruit Salad \$8

Heirloom Tomato, Preserved Grape Tomato,
Strawberry, Thyme,
Pork Emulsion

Boston Bibb & Tarragon Bleu Cheese \$8.50

Pickled Watermelon Radish

Chicken Soup \$4.25

Bone Broth • Roasted Chicken
Carrots • Garlic • Thyme

Arugula & Cucumber \$8

Mango Vinaigrette • Black Sesame
Nori • Blueberries

Grilled Romaine “Caesar” \$10

Chunks of Bacon • Pistou • Asiago

Petit Cru \$18†

French Triple Cream, Robiola,
Farmhouse Gouda, Point Reyes Blue,
Prosciutto
Accoutrements

Grand Cru \$32†

Petit Cru + Dried Chorizo
Chicken Liver Pâté, Melted Brie
Accoutrements

*Parties of 5 or more, those using gift cards, discounts or coupons may have a 20% gratuity added

†Eating certain undercooked animal proteins, such as meat, dairy, shellfish or eggs may increase your risk for foodborne illness.

