



ANTIPASTO 21
Finocchiona Salami | Pepperoni | Aged White Cheddar | Crispy Garbanzo Beans | Pepperoncini | Olives | Cherry Tomatoes | Eliza's Organic Bibb Lettuce | Peppadew Peppers | Artichoke Hearts | Italian Dressing

WINGS AL PASTOR 15
Smoked Jumbo Wings | Al Pastor Glaze | Pineapple Salsa | Shaved Jalapeños | Cilantro | Cotija Cheese | Mexican Crema

CRAB TOAST 21
Colossal Blue Crab | Sourdough Toast Points | Whipped Boursin | Lemon Pesto Aioli | Chives | Pickled Shallots | Scallion Ash

HUMMUS TASTING 14
Housemade Roasted Garlic Hummus | EVOO | Grilled Pita Bread | Olive Medley | Stuffed Grape Leaves | Peppadew Peppers | Marinated Artichoke Hearts

Hot Smoked & Confit King Salmon Rilette Chives Aioli Lemon Celery Horseradish Shallot Salmon Roe Dill Fronds Crostini	
TUNA TATAKI*	17
Sesame and Five Spice Crusted Ahi Tuna Avocado Mousse Mango Salsa Ginger Soy Glaze Kizami Nori Sriracha Shaved Jalapeños Scallions	
OYSTERS ON THE HALF SHELL*	MARKET PRICE
Signature Cocktail Sauce Orange & Chive Mignonette Lemon Tabasco	
ROASTED GARLIC MUSSELS	13
PEI Mussels Confit Garlic Cloves Minced Fresh Garlic Lemon Compound Butter Chablis Torn Basil Chives Toasted Baguette	
BUFFALO CAULIFLOWER	12
Beer Battered Cauliflower Florets Smoked Moody Blue Cheese Celery Curls & Microgreens Blue Cheese Dressing Chives	

SHERRIED CREAM OF MUSHROOM SOUP SOUP DU JOUR TO-GO QUARTS AVAILABLE!	CUP 6/BOWL 8 MARKET PRICE
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Arcadian Field Greens | Cherry Tomatoes | Shredded Carrots
English Cucumber | Parmigiano Reggiano | Choice of Dressing

CAESAR SALAD **FULL 13/HALF 7**
Hearts of Romaine | Caesar Dressing | Housemade Garlic Croutons
Parmigiano Reggiano

ROASTED BEET SALAD **FULL 15/HALF 9**
Baby Arugula | Roasted Red Beets | Strawberries | Blueberries
Shaved Fennel | Whipped Ricotta | Candied Almonds
Orange Vanilla Vinaigrette

DRESSINGS

Balsamic Vinaigrette | Buttermilk Ranch | Orange Vanilla Vinaigrette | Roasted Shallot & Red Wine Vinaigrette | Caesar Dressing (+1) | Smoky Blue Cheese | Italian | Choice of Vinegar & EVOO

Eleven Oaks Farm Wagyu Sirloin | Mixed Field Greens | Hard Boiled Egg
Cherry Tomato | Shaved Red Onion | Cucumber | Pepperoncini
Shredded Cheddar | Fresh Cut Fries | Choice of Dressing

Hearts of Romaine | Bacon | Hard Boiled Eggs | Avocado | Smoked Blue Cheese
Cherry Tomatoes | Red Onion | Fire Roasted Corn | House-Baked Croutons
Choice of Dressing

Crumbled Smoky Blue Cheese +2	Burger Patty w/Cheese +9
Bone-in Chicken Breast +14	6 oz King Salmon* +22
6 oz Sesame Crusted Tuna* +10	6 oz Wagyu Sirloin* +19
Grilled Tiger Shrimp +13	Hard Boiled Egg +2.50
Sea Scallop* +7	Bacon Lardons +3

Balsamic Vinaigrette	Buttermilk Ranch	Orange Vanilla Vinaigrette	Roasted Shallot & Red Wine Vinaigrette	Caesar Dressing (+1)	Smoky Blue Cheese	Italian	Choice of Vinegar & EVOO
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King Salmon Salad | Everything Bagel | Grated Horseradish | Crispy Capers
Shaved Cucumber | Shaved Red Onion | Dill Fronds | Choice of Side

Thin Shaved Ribeye | Swiss Cheese | Red Onion | Roasted Red Peppers
Sourdough Hoagie Roll | Roasted Garlic & Horseradish Aioli | Fresh Cut Fries

House Dredged Chicken Tenderloin | Nashville Spice Coating | Hot Honey
Butter Bomb | Dill Pickles | Belgian Sugar Pearl Waffles | Chives
Choice of Side

Eleven Oaks Farm American Wagyu Beef | American Cheese
Eliza's Organic Bibb Lettuce | Beefsteak Tomato | Shaved Red Onion
Roasted Garlic & Horseradish Aioli | Brioche Bun | House-Cut Fries
Add Bacon +2 | Add Egg* +2.50 | Animal Style +2

Three Egg Omelet | Choice of Fillings | Home Fries or Fruit
Choice of Toast

Wagyu Sirloin* +11 | Prime Rib +6 | Pulled Pork +6 | Salmon Roe* +6
Shredded Chicken +4 | Poached Crab +3 | Avocado +2 | Caramelized Onions
Roasted Red Peppers | Buttered Leek | Roasted Mushrooms | Raw Red Onion
Diced Tomatoes | Fire Roasted Corn | Ham | Bacon | Sausage | Cheddar
Swiss | American | Pico de Galo | Sour Cream

*To ensure proper cooking of eggs please limit fillings to six selections (excluding Salmon Roe, Sour Cream, Pico de Galo and Avocado)

Fork Split Muffin | Hollandaise Sauce | Two Poached Eggs
Home Fries or Fruit

- Poached Crab with Avocado & Almonds 19
- Prime Rib with Caramelized Onion & Crispy Leeks 17
- Mojo Style Pulled Pork with Pickled Shallot & Chive 16
- Traditional Ham 15

Home Fries 5	Sweet Potato Fries 7
Fresh Cut Fries 5	Breakfast Sausage 5
Char-Grilled Asparagus 8	Egg Any Style* 2.50
Toast & Berry Patch Jam 5	Belgian Waffle 4
Thick-Cut Bacon 7	Fruit Cocktail 5
Truffle & Parmesan Fries 7	

Kids Cheeseburger & Fries 12
Chicken Tenders & Fries 11
Gnocchi in Butter Sauce with Parmesan 12
Sirloin with Potatoes & Asparagus* 27
Salmon with Potatoes & Asparagus* 30

Parties of 8 or More: One Check Presented & 20% Gratuity Included
*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions