



DINNER

Small Plates.

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|---|---------------|
| <b>YELLOWFIN TUNA TARTARE</b>   | <b>14</b>     |
| Thai Basil Sauce. Cilantro. Corn Tortilla.  |               |
| <b>HOUSE-MADE GUACAMOLE</b>   | <b>12</b>     |
| Homemade Corn Tortilla Chips.<br>Chipotle. Cotija Cheese.<br>Lime. Chili. Cilantro.                 |               |
| <b>SHISHITO PEPPERS</b>   | <b>9</b>      |
| Malden Salt. Lemon. Sour Cream. Cheddar.  |               |
| <b>KALE SALAD</b>   | <b>10</b>     |
| Liciano Kale. Red Cabbage. Sweet Potato. Walnut.<br>Shaved Red Onion. Lemon-Garlic Dressing.        |               |
| <b>MARINATED RED AND GOLDEN BEETS</b>   | <b>12</b>     |
| Goat Cheese-Yoghurt. Golden Raisins. Hazlenut.<br>Arugula. Chive. Lemon Vinaigrette.                |               |
| <b>DEVILED EGGS</b>   | <b>13</b>     |
| Whipped Yolk Aioli. Smoked Paprika.<br>Chive. Smoked Trout Roe.                                     |               |
| <b>CRISPY MONTEREY BAY CALAMARI</b>   | <b>9 / 14</b> |
| Creole Remoulade. Lemon.  |               |
| <b>BACON WRAPPED DATES</b>  | <b>12</b>     |
| Balsamic Reduction. Brazil Nut.   |               |
| <b>CHARCUTERIE &amp; CHEESE BOARD</b>   | <b>20</b>     |
| Daily Selection From<br>Salumenia Biellese & Murray's Cheese.                                       |               |
| <b>CRISPY CAULIFLOWER</b>   | <b>12</b>     |
| Aleppo. Tahini. Sesame Seed. Chive.   |               |
| <b>CHICKEN WINGS</b>  | <b>12</b>     |
| Nashville Style with Buttermilk Ranch Dressing.<br>-or-<br>Buffalo Style with Blue Cheese Dressing. |               |
| <b>COCONUT SHRIMP BAO BUN</b>   | <b>13</b>     |
| Red Cabbage. Radish. Gochujang Aioli. Scallions.  |               |
| <b>KALE &amp; ARTICHOKE DIP</b>   | <b>14</b>     |
| Truffle. Warm Pita. Parmigiano Reggiano.  |               |
| <b>CAVATELLI PASTA</b>  | <b>14</b>     |
| Cacio e Pepe Sauce.   |               |
| <b>CCC POUTINE</b>  | <b>14</b>     |
| Smoked Beef Brisket. House-Made Fries.<br>Cheddar Beer Cheese. Carolina BBQ Sauce. Scallion.        |               |

Big Plates.

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| <b>CHOPPED SALAD</b>   | <b>16</b> |
| Egg. Bacon. Arugula. Pearl Couscous.<br>Sweet Corn. Pumpkin Seed. Heirloom Tomatoes.<br>Shallot. Buttermilk Dressing.<br>Add Avocado + 3. Add Chicken + 5. Add Salmon +7 |           |
| <b>ALMOND CRUSTED SCOTTISH SALMON</b>  | <b>29</b> |
| Cauliflower Purée. Haricot Vert. Beurre Blanc.   |           |
| <b>TOGARASHI SAKU TUNA</b>   | <b>27</b> |
| Swiss Chard. Shiitake Mushroom.<br>Rice. Miso & Wasabi Aioli.  |           |
| <b>RAMEN</b>   | <b>22</b> |
| Braised Chicken. Roasted Tomato. Shiitake Mushroom.<br>Sweet Potato. Scallion. Soba Noodles. Bone Broth.   |           |
| <b>HICKORY ROASTED CHICKEN BREAST</b>  | <b>24</b> |
| Red Bliss Potatoes. Spaghetti Squash.<br>Wild Mushrooms. Marsala Sauce.  |           |
| <b>CCC CHEESEBURGER</b>  | <b>20</b> |
| Butter Lettuce. Tomato. NY Cheddar. Pickle. House<br>Sauce. Brioche Bun. Hand-Cut Fries.<br>Add Avocado + 3. Add Bacon + 5.<br>Sub. Beyond Burger                        |           |
| <b>FILET MIGNON</b>  | <b>44</b> |
| 8oz. Tenderloin. Potato Gratin.<br>Spinach. Bordelaise Sauce.  |           |
| <b>BRAISED BONELESS BEEF SHORTRIB</b>  | <b>32</b> |
| Sweet Potato Purée. Crispy Brussels Sprouts.<br>Benton's Bacon. Candied Pecan.   |           |

Sides.

|                               |          |
|-------------------------------|----------|
| <b>HARICOT VERTS</b>          | <b>7</b> |
| <b>SAUTÉED SPINACH</b>        | <b>7</b> |
| <b>BACON BRUSSELS SPROUTS</b> | <b>7</b> |
| <b>RED BLISS POTATOES</b>     | <b>7</b> |
| <b>SWEET POTATO PURÉE</b>     | <b>7</b> |
| <b>FRENCH FRIES</b>           | <b>7</b> |
| <b>SIDE SALAD</b>             | <b>7</b> |