



DINNER

FRIED NASHVILLE WINGS • 17

Hot, Dry Rubbed. Buttermilk Dressing.

WOOD ROASTED SHISHITO PEPPERS • 13

Togarashi Spice. Sesame. Ginger Scallion Dressing.

HOUSEMADE GUACAMOLE • 19

Avocado. Tomato. Chipotle. Cotija Cheese. Lime. Chili. Cilantro. Corn Tortilla Chips.

GRILLED THICK CUT BACON • 18

Maple Syrup.

OCTOPUS CEVICHE • 28

Corn Tortilla Chips.

GRILLED RIBS • 22

Miso-Sriracaha BBQ Sauce. Sesame Seeds.

HALF DOZEN OYSTERS ON ICE • 18

Sherry Mignonette. Horseradish. Lemon. Tabasco. Oyster Changed Daily, Ask Server.

LUMPIA SPRING ROLL • 18

Traditional Filipino Pork & Gulf Shrimp Stuffed Roll. House-Made Sweet & Sour Sauce.

GRILLED SPANISH OCTOPUS • 28

Braised & Grilled Octopus. Castelvetro Olive. Gigantes Beans. Baby Arugula. Pine Nut. Jalapeno Aioli. Lemon.

LIONI BURRATA • 19

Heirloom Tomatoes. Watermelon. Pesto. Candied Walnuts. Balsamic Pearls.

TUNA TARTARE • 24

Wasabi Chips. Crispy Onions. Cilantro. Wonton Chips.

FRIED MUSHROOMS • 18

Sweet Soy Glaze.

MOLE DIP • 17

Chorizo. Pico De Gallo. Avocado. Cotija. Chips.

FISH & CHIPS • 30

Beer Battered Icelandic Cod. Wedge Cut Steak Fries. Tartar Sauce.

COBB SALAD • 18

Bacon. Corn. Pickled Shallots. Cherry Tomatoes. Green Goddess Dressing. Egg. Gorgonzola.

BLOOD ORANGE SALAD • 17

Frisee. Blood Orange. Candied Pistachio. Shaved Onions.

WATERMELON POKE BOWL • 18

Quinoa. Cucumber. Pickled Shallots. Avocado. Crushed Peanuts.

PAN SEARED AIRLINE CHICKEN BREAST • 36

Celery Root Puree. Creamychuri.

PAN SEARED BLACKENED VERLASSO SALMON • 34

Smoked Gouda Grits. Fava Beans Succotash.

PORK LOIN KATSU • 31

Curry Sauce. Kimchi Fried Rice. Crispy Garlic. *Sub Chicken*

PACCHERI PASTA WITH MUSHROOM BOLOGNESE • 26

Paccheri Pasta. Oyster Mushroom. Hen of the Woods. Maitake Mushroom. Churchtown Dairy Fresh Farmer's Cheese. Parmigiano.

FRIED CHICKEN SANDWICH • 22

Joyce Farms Chicken Breast. Pickled Julienne Vegetables. Gem Lettuce. Beefsteak Tomato. Hot Honey. Chive-Buttermilk Ranch. Toasted Brioche.

PAT LAFRIEDA BURGER • 25

Grilled 7oz Prime Burger. Beefsteak Tomato. Gem Lettuce. Shaved White Onion. Yellow NY Cheddar. House-Made Idaho French Fries.

FRANKFURTER • 24

House-Made German Frankfurter. Top Cut Brioche Bun. Sauerkraut. Grain Mustard. Hand-Cut French Fries.

HOUSE-MADE GNOCCHI • 22

Caccio e Pepe. Aged Pecorino D.O.P. Fresh Shaved Urbani Winter Truffle.

MARKET

BEEF TENDERLOIN • MP

Double R Ranch 8oz.

SNAKE RIVER FARMS • MP

Grilled 14oz Wagyu NY Striploin.

30 DAY DRY AGED BONE-IN 32OZ RIBEYE • MP

DOUBLE R RANCH • MP

Grilled 45oz Tomahawk Steak.

** Steaks served with Bordelaise. Garlic Confit Purée. **
Roasted Bone Marrow Canoe. Market Price. Ask Server.

•SIDES•

HAND CUT FRIES • 12 | WEDGE FRIES • 12 | HOUSE SALAD • 12 | GRITS • 12 | KIMCHI FRIED RICE • 12

