



DINNER

FROM THE GARDEN

CRISPY BRUSSELS SPROUTS | 17

Crispy fried Brussels sprouts tossed with Granny Smith apples, almonds, Asiago, orange wedges, and a maple-orange apple cider vinaigrette.

HARVEST CAESAR | 15

Shaved romaine, pecorino Romano panna cotta, warm brioche croutons, and traditional housemade Caesar dressing.

SPINACH SALAD | 17

Fresh spinach tossed with roasted crimini mushrooms, shaved red onion, and a warm bacon-balsamic vinaigrette, garnished with hard-boiled egg.

FENNEL & RADISH | 16

Shaved fennel, roasted radishes, mixed greens, and wild berries tossed with goat cheese.

FROM THE HEARTH

HARVEST SMASH BURGER | 19

Two patties of our signature house blend with Cooper Sharp American, lettuce, tomato, sweet onion, house pickles, and Creole remoulade on a toasted brioche bun with hand-cut fries.

SURF & TURF BURGER | 25

Hand-formed Angus beef topped with a crispy shrimp cake, Cooper Sharp American, chipotle-lime aioli, house pickles, lettuce, and tomato with hand-cut fries.

HAWAIIAN SHOYU CHICKEN | 34

Airline chicken glazed with pineapple shoyu, pineapple jasmine rice, crispy spinach, and pickled carrots.

LAMB SHANK | 46

Fork-tender lamb shank slow-simmered with rich aromatics, served over sweet potato purée and finished with a caramelized onion and rosemary demi-glace.

BRAISED BEEF SHORT RIB | 42

Slow-braised beef short rib with Dutchess potatoes, grilled asparagus, and natural jus lié.

PEPPER-CRUSTED RIBEYE | 62

Hand-cut ribeye served with Roquefort whipped potatoes, grilled asparagus, caramelized cipollini onions, wild mushroom compote, and red wine reduction.

TO BEGIN

SEAFOOD & SWEET CORN BEIGNETS | 22

Golden fritters of crab, shrimp, and sweet corn served with roasted romesco and warm corn relish.

BEEF CARPACCIO | 22

Barely seared prime tenderloin, whipped chèvre, peppery arugula, crispy capers and shallots, warm focaccia, and extra virgin olive oil.

WHIPPED LEMON HERB CHÈVRE | 18

Creamy whipped goat cheese with olive tapenade, pickled shallots, garden herbs, and grilled artisan bread.

CRAB BRUSHETTA | 21

Grilled country bread layered with smoked mozzarella, heirloom tomatoes, sweet basil, jumbo lump crab, and aged balsamic.

STUFFED SHRIMP TEMPURA | 22

Four jumbo shrimp filled with scallion cream cheese and toasted sesame, delicately fried and served over crab fried rice.

ROSEMARY FLATBREAD | 20

Rosemary flatbread with prosciutto, whipped chèvre, fig preserves, spicy grape mostarda, arugula, and aged balsamic.

CRAB RANGOON DIP | 23

A warm blend of cream cheese, crab, Napa cabbage, roasted garlic, spring onions, and soy, accompanied by crisp wontons.

FROM THE SEA

ROCKFISH | 38

Blue and yellow corn-crusted Maryland rockfish over saffron Spanish rice with roasted corn beurre blanc, grilled asparagus, and tomatillo relish.

CRAB CAKE | 41

Pan-roasted jumbo lump crab cake with roasted fingerling potatoes, grilled asparagus, and Meyer lemon beurre blanc.

SPICE-DUSTED MONKFISH | 39

Pan-roasted monkfish atop roasted corn and scallion risotto with sautéed spinach and vanilla corn nage.

CRISPY SEAFOOD MAFALDINE | 43

Golden fried mafaldine layered with shrimp and jumbo lump crab in a Parmesan herb cream, finished with sun-dried tomato cream, peppery arugula, shaved pecorino Romano, and grilled ciabatta.

Chef Ron has spent many hours experimenting with flavors and textures to ensure that your plate arrives full of the flavor, texture and visual appearance it was intended to have. We request that there be no substitutions to the menu.

For parties of 6 or more, a 20% gratuity will automatically be added to your check.

Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.