

HAPPY HOUR

CRISPY BRUSSEL LEAVES

fig balsamic glaze 3

GOAT CHEESE & CARAMELIZED ONION TART

blistered cherry tomatoes, basil, fig balsamic 6

TRUFFLE FRITES

white truffle, parmesan, fines herbes, honey dijon aioli 4

FRIED OYSTERS

sweet chili mayo, wasabi tobiko 6

PETITE MUSSELS

white wine, thai coconut curry, dijon, fiery 7

TUNA POKE TACOS*

*yellowfin tartare, cabbage slaw,
wasabi mayo, crispy shell* 7

LOBSTER SHOOTER

butter poached lobster, sweet lobster veloute 4

CONFIT DUCK FLATBREAD

*confit duck, chevre, carmelized onions, white cheddar,
sliced figs, baby greens, citrus, balsamic reduction* 6

BEEF CARPACCIO*

*baby greens, shaved asiago, broken herb vinaigrette,
sea salt aioli, crostini* 6

HOUSE GROUND FILET BURGER*

*black garlic aioli, derby sage cheddar, pickled tomatillo,
bibb lettuce, cherrywood smoked bacon, brioche* 8