

## SOUP & BREAD

<b>Chowder</b> (GF) clams, shrimp, dill, cream	12
<b>Tomato Fennel Soup</b> (Vegetarian) cheesy toast soldier (GF – remove toast soldier)	10
<b>Artisanal Bread Basket</b>	7
<b>Caprese Flat Bread</b> aged balsamic, confit garlic	12
<b>Paillet de Chèvre</b> goat cheese, organic baguette, frisee, banyuls vinaigrette	19

## SMALL PLATES

<b>Burrata</b> beets, pine nuts, olive oil, lemon zest, fresh herbs, toasted baguette	29
<b>Cauliflower</b> (GF & Vegan) roasted florets, cauliflower purée, pickled golden raisins, lemon-caper vinaigrette	15
<b>Brussels</b> (GF) crispy brussels, pancetta, pickled shallots, pecorino, creamy garlic	16
<b>Crab Cake</b> dungess crab, celery root, apple, frisee, tarragon aioli	20
<b>Chili Squid</b> (GF) garlic, lemongrass, citrus-ginger aioli	16
<b>Wagyu Beef Carpaccio</b> (GF) truffle aioli, pickled mustard seeds, cured egg yolk, frisee	18

Modification requests are done upon approval of the Chef

18% Gratuity will be added for groups of 8 or larger