

BOARDS

Crostini / Grain Mustard / Cornichon 3 for 15
Each Additional 5

Grand Board (Chef's Choice) 35
3 Charcuterie + 3 Cheese Selections /
Artisan Bread / 2 Extras

CHARCUTERIE

Soppressata
Pastrami
Salami Piccante
Potato-Bacon Terrine
'Nduja
Duck Rillettes
Smoked Salmon
Berkshire Prosciutto
Candied Pork Belly
Fig "Salami" (vegan)

CHEESE

Nancy's Camembert
Smoked Cheddar
MontAmoré
Pimento
Honey Ricotta
Kenny's Barren County Bleu
Tiger Lily
Dirt Lover
Fair Oaks Havarti Habanero

EXTRAS

Artisan Bread 4
Goat Cheese Stuffed Peppadew Peppers 4
Marinated Olives 3
Pickled Vegetables 3
Piparras Peppers 3
Edamame Hummus 3
Spiced Tomato Marmalade 3
White Anchovy Giardiniera 3

HAND-CUT FRIES 7

CHOOSE STYLE

Truffle Oil
Sea Salt + Parsley
Manchego + Bacon
Duck Fat + Rosemary

CHOOSE TWO SAUCES

House Ketchup
Garlic-Truffle Aioli
Espresso-Chipotle BBQ
Spicy Grain Mustard
Beer Cheese

POUTINE

Pastrami 12
Hand-Cut Fries / Cheese Curd /
Piparras Peppers / Pastrami Gravy / Fresh Herb

Chilaquiles 12
Hand-Cut Fries / Cheese Curd /
Guajillo Pulled Pork / Avocado / Crema /
Cilantro / Lime / **Add Egg 1**

PETIT

Beef Tartare* - Horseradish Crema / Pickled Mustard Seed /
Crispy Onion Strings / Quail Egg 13

East Street Salad vg gf - Mixed Greens / Fennel / Delicata Squash /
Honeycrisp Apple / Spicy Pecan / Champagne Vinaigrette 9

Sticky Chicken Wings - Sesame-Soy Glazed / Cucumber /
Fresno Chili Pepper / Scallion / Seaweed Salad 12

Beet + Feta Cheese Salad gf - Arugula / Bacon Lardon /
Spiced Walnut / Scallion / Walnut Vinaigrette 8

Medjool Dates gf - Honey Ricotta / Bacon-Onion Jam /
Peruvian Pepper Sauce / Mint 8

Wood-Fired San Marzano Tomatoes + Goat Cheese vg - 9
Olive Oil / Warm Artisan Bread / Fresh Herb / Fennel

Caesar Salad - Baby Romaine / Herbed Goat Cheese / Giardiniera /
Boquerones / Parmesan Frico / White Anchovy Vinaigrette 10

Scallop + Mussel Chowder - Pork Belly / Oyster Mushroom /
Fresh Herb 11

Tuna Crudo* - Yellowfin / Guajillo Emulsion / Marinated Cucumber /
Shaved Fennel / Barrel-Aged Soy / Salmon Roe / Avocado Aioli 18

BISTRO

Pan-Fried Gnocchi vg - Wood-Fired San Marzano Tomato /
Goat Cheese / Swiss Chard / Crushed Red Pepper / Trumpet Mushroom 17

Wood-Fired Wild Mushrooms - Potato-Bacon Terrine / Romesco /
Pea Shoot (sub tofu upon request) 14

Kimchi Meatloaf - Thai Ketchup / Apple-Yuzu Jam /
Colcannon Potato Fritter 17

Steamed Mussels* - Spicy Garlic-White Wine Sauce /
Salami Piccante / Fingerling Potato / Tomato / Cilantro / Crusty Bread 14

Toast + Jam* - Wild Gulf Shrimp Toast / Sushi Grade Ahi Jam /
Wasabi Tobiko / Marinated Cucumber 16

Roasted Bone Marrow - Arugula Salad / Fried Garbanzo Bean /
Tomato-Bacon Jam / Toasted Sourdough 17

Scallops* gf - Zucchini / Patty Pan / Haricot Verts / House Chorizo /
Smoked Paprika-Carrot Purée / Corn Relish 29

GRAND

Roasted Half Chicken - Yukon Potato Purée / Brussels Sprouts /
Pork Belly / Fennel / Lemon-Caper Sauce 25

Duck, Duck gf - Seared Duck Breast / Parsnip Purée /
Blackberry Conserve / Duck Leg Confit / Hickory Roasted Turnip /
Asparagus / Spiced Jus 27

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits /
Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Scallion 22

Beef Tenderloin* gf - Pink Peppercorn-Garlic Potato /
Charred Cauliflower / Wood-Fired Asparagus / Buttermilk Bleu Cheese /
Roasted Tomato Demi 31

Tomahawk Pork Chop* - Serrano-Potato Pavé / Swiss Chard /
Bacon / Parsnip Purée / Bourbon-Maple Glaze 26

Lamb Shank - Roasted Corn Fundito / Salami Piccante /
Roasted Tomato / Cilantro / Tomatillo Salsa 31

King Salmon* gf - Rock Shrimp / Andouille Sausage /
Roasted Tomato Risotto / Asparagus / Chili Beurre Blanc 28

Swordfish* gf - Pork belly / Corn / Red Pepper / Mushroom /
Edamame / Caramelized Onion / Chile Beurre Blanc 26

vg vegetarian | gf gluten free

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

DESSERTS

Tres Leches - White Cake / Strawberry / Pineapple / Coconut / Paprika Whipped Cream / Vanilla Ice Cream	8
Chocolate Terrine - Chocolate Graham Cracker / Ganache / Black Berry Sauce / Black Raspberry Cheesecake Ice Cream	8
Carrot Cake - Cream Cheese Frosting / Walnuts / Citrus-Honey Drizzle / Mint	8
House Made Chocolates - Pistachio Truffle / Chocolate Bark / Elderflower Coulis	8

FORTIFIED WINE + DESSERT WINE

Broadbent Madeira Reserve 5 Years Old	5
Niepoort LBV Port 2011	7
Rare Wine Co. "Charleston Sercial" Special Reserve	12
Rare Wine Co. "Savannah Verdelho" Special Reserve	12
Rare Wine Co. "Boston Bual" Special Reserve	12
Rare Wine Co. "New York Malmsey" Special Reserve	12
Sandeman 20 Year Tawny Port	14
Warre's Otima 10 Year Tawny Port	9

COGNAC + BRANDY + GRAPPA

Copper & Kings American Brandy	9
Germain-Robin Heirloom Apple Brandy	13
Germain-Robin VSOP	12
Germain-Robin XO	35
Martell VS Cognac	8
Nonino Grappa di Prosecco	11
Jocopo Poli Scarpa di Poli Grappa	11

CORDIALS

B & B	11
Benedictine	11
Briottet Crème de Cassis	9
Cappelletti	8
Chartreuse Green	13
Chartreuse Yellow	13
Chartreuse Green V.E.P.	26
Chartreuse Yellow V.E.P.	26
El Dorado Rum Cream	8
Giffard Banane du Bresil	9
Giffard Crème de Cacao	9
Giffard Framboise	9
Giffard Peche de Vigne	8
Giffard Wild Elderflower	9
Hotel Tango Lemoncello	9
Lazzaroni Sambuca	6
Lazzaroni Amaretto	6
Solerno Blood Orange Liqueur	9
St. George Absinthe Verte	16
St. George Raspberry Liqueur	9
St. George Spiced Pear Liqueur	9
St. George NOLA Coffee Liqueur	9
Tempus Fugit Crème de Cacao	9

AMARO

Amaro di Angostura	7
Contratto Fernet	12
Cynar	6
Nardini Amaro	8
Averna Amaro	7
Lazzaroni Amaro	6
Montenegro	6
Bigallet China-China	8
Branca Menta	7
Fernet Branca	6
Fernet-Vallet	6
Lazzaroni Fernet	6
Pasubio Wild Blueberry Amaro	6
Tempus Fugit Fernet Angelico	9
Sfumato Rabarbaro	8