

BOARDS

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

Grand Board (Chef's Choice) 36
3 Charcuterie + 3 Cheese Selections /
Artisan Bread / 2 Extras

CHARCUTERIE

Fra' Mani Soppressata
Fra' Mani Rosemary Ham
Salami Piccante
Potato-Bacon Terrine
Candied Pork Belly

CHEESE

Nancy's Camembert
MontAmoré
Pimento
Honey Ricotta
Havarti Habanero

EXTRAS

Artisan Bread 4
Goat Cheese-Stuffed Peppadew Peppers 4
Pickled Vegetables 3
Piparras Peppers 3
White Anchovy Giardiniera 3

HAND-CUT FRIES 8

CHOOSE STYLE

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

CHOOSE TWO SAUCES

House Ketchup
Garlic-Truffle Aioli
Espresso-Chipotle BBQ
Sriracha Aioli
White Queso

POUTINE

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

Chilaquiles 13
Hand-Cut Fries / Cheese Curd /
Guajillo Pulled Pork / Avocado / Crema /
Cilantro / Lime / **Add Egg 1**

PETIT

East Street Salad vg gf - Mixed Greens / Roasted Sweet Potato / Apple /
Goat Cheese / Blood Orange Vinaigrette 8

Beet + Bleu Cheese Salad gf - Arugula / Roasted Pear /
Spiced Walnut / Scallion / Barren County Bleu Cheese / Walnut Vinaigrette 9

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

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

Wood-Fired San Marzano Tomatoes + Goat Cheese vg - 10
Olive Oil / Warm Artisan Bread / Fresh Herb / Fennel

BISTRO

Sticky Chicken Wings - Sesame-Soy Glazed / Cucumber /
Fresno Chili Pepper / Scallion / Seaweed Salad 15

Pan-Fried Gnocchi vg - Wood-Fired San Marzano Tomato /
Shiitake Mushroom / Baby Kale / English Pea / Goat Cheese / Balsamic 18

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

Kimchi Meatloaf - Thai Ketchup / Apple-Yuzu Jam / Colcannon Potato Fritter 19

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

Beef Tartare* - Horseradish Crema / Pickled Mustard Seed /
Crispy Onion Strings / Quail Egg 16

Roasted Bone Marrow* - Fennel + Pear / Pulled Pork Jam / Garlic Baguette 17

GRAND

Swordfish gf - Dirty Rice / Corn / Rock Shrimp / Guacamole / Sriracha Aioli 31

Roasted Half Chicken - Yukon Gold Purée / Baby Carrot /
Sugar Snap Peas / Rosemary Ham Cream Sauce 25

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits /
Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Scallion 24

6oz Beef Tenderloin* - Fingerling Potato / Caramelized Onion /
Swiss Chard / Bleu Cheese / Demi 33

Tomahawk Pork Chop* gf - Parsnip Purée / Bacon / Swiss Chard /
Potato-Serrano Pave / Peach BBQ Sauce 28

Lamb Shank gf - Roasted Corn Fundito / Salami Piccante / Roasted Tomato /
Cilantro / Tomatillo Salsa 32

King Salmon* gf - Spinach-Mushroom Risotto / Tomato Beurre Blanc 29

Duck, Duck* gf - Jalapeño-Blackberry Purée / Roasted Sweet Potato /
Brussels Sprouts / Duck Confit / Soy Molasses 28

vg vegetarian | gf gluten free

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