

POWDER

TO SHARE

CASTELVETRANO OLIVES

roasted garlic, fennel, goat cheese, crostini
14.50

GRILLED ARTICHOKE

chermoula, garlic aioli
14.25

AHI TUNA TOSTADAS

cabbage, sriracha aioli, guacamole
19.75

CHARCUTERIE BOARD

artisanal cured meats, accoutrements
23.75

ADD JAMÓN IBÉRICO 20.25

STARTERS

CHICKEN TORTILLA SOUP

lime, avocado, cilantro
11.75

WALDORF SALAD

apple, walnuts, watercress, grapes
15.50

COBB SALAD

*chicken, cucumber, tomato, egg, bacon, tomato
blue cheese crumbles, creamy chipotle dressing*
19.25

BABY GEM LETTUCE

caesar dressing, grana padano, croutons
12.75

ADD ORGANIC CHICKEN BREAST 7.25

ADD LOCH DUART SALMON 9.50

SANDWICHES

WAGYU BEEF BURGER

lettuce, tomato, grilled onions, american cheese, potato bun
15.75

HOUSE PASTRAMI

sauerkraut, provolone, russian dressing, marble rye
16.25

MUFFULETTA

*local mortadella, soppressata, cappicola, mozzarella
provolone, olive tapenade, ciabatta*
17.50

SPICY CHICKEN

lettuce, tomato, pickled jalapeño, provolone, honey dijon
16.25

MAIN PLATES

WAGYU STEAK FRITES

caramelized, herb butter, truffle fries
31.75

LINGUINE & CLAMS

garlic, white wine, herbs, chilies
26.75

PORK CARNITAS

corn tortillas, salsa verde, guacamole, cilantro
21.75

QUESADILLA

huitlacoche, spring onions, cotija, salsa verde
14.25

SIDES

TRUFFLE FRIES, PARMESAN 8.50

SWEET POTATO FRIES 7.50

FRENCH FRIES, PARSLEY 6.25

ASPARAGUS, CHERMOULA 7.50

HEIRLOOM TOMATOES 8.50

ARTISAN GREENS SALAD 5.50

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE

berries
10.75

BUTTERSCOTCH PUDDING

oreo crumble, whipped cream
9.75

SUGAR DUSTED BEIGNETS

raspberry coulis, vanilla cream
14.50

BUTTERMILK PANNA COTTA

local honey, grapefruit
9.75

*We are required to inform you by the State Food Code that consuming raw or undercooked meats
poultry or seafood, shellfish or eggs may increase your risk of food borne illness
20% gratuity will be added to parties of 6 or more*