



BAR MENU

CHEF CUT FRENCH FRIES | 10

truffle aioli | caramelized onion dip | ketchup

MUSHROOM TOAST | 18

buffalo milk burrata | local mushrooms
truffle vinaigrette

ARTISANAL CHEESE BOARD | 19

chef's selection of cheeses | seasonal mostarda
cornichons | whole grain mustard | crostini

BUCATINI & MEATBALLS | 21

housemade pasta | slow sauce | parmesan

SCALLOP & LOBSTER DUMPLINGS | 21

edamame | scallions | lobster vinaigrette

SHRIMP COCKTAIL | 22

lemon | cocktail | fresh horseradish [gf]

PESTO SHRIMP LETTUCE CUPS | 22

roasted tomatoes | salted cucumber
calabrian chili aioli | lettuce | french fries [gf]

THE BURGER* | 25

comté cheese | crispy shallots
sunny side up egg | special sauce
brioche bun | french fries

CRISPY POLENTA SAMPLER | 28

JAIL ISLAND SALMON*

lemon crème fraîche | caviar | chives

STEAK TARTARE*

horseradish | truffle | black garlic

HOKKAIDO SCALLOP*

heirloom tomato | salsa verde | pickled corn

BLUEFIN TUNA*

calabrian chili aioli | basil
squid ink coral tuile

[gf] gluten free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*