

DINNER MENU

STARTERS

LUMP CRAB CAKES

Golden pan-seared jumbo lump crab cakes with our house tabasco remoulade sauce - 18

SRIRACHA MAC & CHEESE BALLS

Crispy panko coated mac and cheese balls, spiced with sriracha seasoning served with our house ranch - 14

TUNA TARTARE

Fresh sushi grade tuna tossed with creamy avocado, yuzu, soy, and pickled jalapenos, served crispy taro chips - 22

SEARED BEEF TATAKI

Thinly sliced, seared beef, accented with citrusy yuzu kosho, soy, crisp radish, herbs and togarashi - 18

CALAMARI

Crispy calamari and tempura shrimp served with a smoky chipotle aioli and blistered shishito peppers - 16

SHISHITO PEPPERS

Blistered shishito peppers served with a whipped smoked goat cheese dip, dusted with togarashi for a bold kick - 12

FRIED GREEN TOMATOES

Cornmeal dusted green tomatoes topped with creamy pimento cheese, house tabasco remoulade, and marinated crab - 16

BEEF & BACON SLIDERS

Juicy house ground beef sliders with bourbon bacon jam, creamy garlic aioli, melted white american and peppery arugula - 16

SPINACH & ARTICHOKE DIP

A rich and creamy blend of artichoke hearts, spinach, caramelized onions, and melted mozzarella cheese, served with warm, freshly grilled artisan bread - 16

FOR THE TABLE

CHARCUTERIE

A curated selection of fine cheeses and artisanal meats, paired with seasonal accompaniments - 24

MEATBALLS

Savory meatballs in a velvety vodka sauce, with creamy goat cheese - 18

BRUSCHETTA

CHOICE OF HALF (2) - 12 / FULL (4) - 20

MARGHERITA

Fresh mozzarella, basil, heirloom tomatoes, olive oil, balsamic

AVOCADO

Roasted tomatoes, balsamic drizzle, pickled onions, shaved parmesan

ARTICHOKE

Goat cheese, caramelized onions, fresh herbs, crispy shallots

STREET CORN

Roasted corn, mayo, cotija, chili powder, cilantro

SMOKED SALMON

Dill mascarpone, chives, capers, red onions, everything seasoning

BURRATA

Creamy burrata, arugula pesto, crispy bacon, balsamic drizzle

SOUPS & SALADS

Soups can be served in Cup or Bowl. Salads can be served in 1/2 Portion or Full Portion.

GUMBO

A hearty, flavorful blend of chicken, smoky andouille sausage, and okra, simmered in a rich, seasoned broth - 12 / 16

CELLAR SALAD

House greens, candied pecans, strawberries, goat cheese, house strawberry vinaigrette - 12 / 16

TORTILLA SOUP

A flavorful ancho chili broth topped with crispy tortilla strips, creamy avocado, fresh cilantro, and a drizzle of crema - 10 / 14

COBB SALAD

Turkey, chicken, romaine, blue cheese, cherry tomatoes, bacon, avocado, eggs, red onions, ranch - 14 / 18

SEARED TUNA SALAD

House greens, charred corn, avocado, house chipotle lime vinaigrette - 12 / 16

BURRATA

Heirloom tomatoes, roasted beets, fresh basil, aged balsamic, and crusty artisan bread - 12 / 16

DINNER MENU

MAINS

SHORT RIB

Four-hour slow braised short rib paired with velvety smoked Gouda grits, finished with rich braising jus - 46

FILET MIGNON

Tender 8 ounce hand cut steak accompanied by silky potato puree, chargrilled broccolini, cipollini onion, rich house-made steak sauce - 46

OSCAR + 12 / BACON WRAPPED + 6

UMAMI BURGER

Savory miso-butter burger topped with pickled carrots and daikon, tempura onion rings and yuzu kosho mayo. Paired with nori furikake fries and togarashi aioli - 28

POLLO AL FUEGO

Grilled Airline chicken breast with smoky chili puree, pickled red onions, creamy avocado verde, and sauteed calabacitas - 34

ROASTED CHICKEN

Blackened pan-seared chicken breast served over silky potato puree. Paired with sauteed green beans, finished with a caramelized shallot jus - 30

GARLIC LEMONGRASS SHRIMP

Sauteed shrimp and bok choy tossed with fettuccine in a zesty Vietnamese chili oil, garnished with toasted peanuts, fresh cilantro and lime zest - 38

SEA BASS

Delicate sea bass in a savory soy-ginger broth, served with tender bok choy - 48

SCALLOPS

Pan-seared scallops over crab and bacon risotto, finished with a bright tarragon sauce - 46

BACON WRAPPED + 6

JERK SALMON

Bold jerk-spiced salmon served alongside fingerling potatoes, sauteed green beans and a sweet rum reduction - 42

LAMB CHOPS

Tender grilled lamb chops with silky potato puree, sauteed green beans, finished with vibrant chermoula sauce - 48

SIDES

ELOTE CREAMED CORN

Sweet corn in a creamy blend of cotija cheese, lime, and smoky chili spices, finished with a sprinkle of fresh cilantro - 12

SEAFOOD MACARONI & CHEESE

A rich blend of smoked gouda cheese and mozzarella, tender lobster, and jumbo lump crab, baked to golden perfection - 20

CHARGRILLED ASPARAGUS - 8

MASHED POTATOES - 8

SAUTEED BRUSSEL SPROUTS - 10

CHARGRILLED BROCCOLINI - 10

Chimichurri - 2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

***Additional policies ***

We take pride in preparing our food from scratch. As such, some items will have limited availability or may take additional time to prepare. Please inform your server of any allergies prior to ordering as we are not responsible for allergic reactions to our ingredients. Substitutions are subject to chef approval and may incur an additional charge.