



TO START

GREEN SALAD

Green leaf lettuce, tomato, red onion and crouton
Roasted shallot vinaigrette

GRILLED ROMAINE

Polenta croutons, parmesan
Anchovy vinaigrette

SOUP DU JOUR

CREAMY SWEET CORN SOUP

Aleppo pepper & lime crab salad

60 SECOND CALAMARI

Fingerling potato, celery, capers, lemon and basil

WARM OLIVES

Fennel, citrus, mint

SEARED ASPARAGUS

Sunny side egg & Spanish chorizo with
goat cheese dust

SMOKE & SALT

House smoked and cured salmon with marinated
watermelon radish & cucumber

CENNAMO FAMILY MEATBALL

Whipped ricotta and chive oil

JAMON SERRANO & MANCHEGO

Black mission figs, clementine, spiced pecans

SNAPPER CEVICHE

Citrus, cherry peppers, cilantro

HOUSE PRESSED TACOS 2 WAYS

Butter poached lobster with pineapple,
lime & cilantro

Ancho-smoked duck with pickled purple cabbage

BLACK TIGER SHRIMP

EVOO, garlic & sherry

GRILLED SCALLOPS

Green apple puree and shitake mushrooms with a ginger gastrique

MAINS

PAN SEARED RED SNAPPER

Charred eggplant puree, sweet & sour red and yellow peppers, sunchoke crisps

OLIVE OIL POACHED SALMON SALAD

Mesclun greens, red onion, clementines, zucchini & summer squash with roasted pumpkin seeds and an avocado vinaigrette

HONEY BRINED CHICKEN

Whipped carrots & citrus-braised endive with a rhubarb compote

MARINATED HANGER STEAK

Roasted fingerlings, seared asparagus and bleu cheese

HOUSE MADE LOBSTER GNOCCHI

Grape tomatoes, leeks, spinach & shitake mushrooms with lemon thyme cream

GRILLED PORK CHOP

Herbed cheese grits & roasted brussel sprouts with a Moxie reduction

MAPLE LACQUERED DUCK BREAST

Turnip puree, golden beets & spinach with bourbon-ginger cherries

SAFFRON RISOTTO

Petite summer green beans, eggplant & leeks with shaved manchego cheese