



Appetizers

To enhance your dining experience, we've created this glossary to introduce you to the distinct ingredients that make our Modern American Cuisine menu special.

Escabeche: A Persian and Latin seasoning blend that includes cumin, sugar, salt and pepper.

Aji Verde: A Peruvian green sauce with flavors of cilantro, garlic and lime.

Salsa Criolla: A traditional Peruvian cucumber and red onion pickled condiment.

Nduja: A spreadable sausage made of pork, spices, and Calabrian chili; it originates from Italy.

Shishito: A very mild pepper derived from the Padron pepper, which was introduced to Japan in the 16th century by the Portuguese.

Labneh: A strained yogurt with the consistency of soft cheese.

Escabeche Tuna 16
With Aji Verde and Salsa Criolla

Mushroom Toast 18
Wild Mushroom Ragu, Bechamel, Truffle Aioli, Over Easy Quail Egg

Tomatoes & Burrata 17
Burrata Cheese, Heirloom Tomatoes, Charred Shishitos, Arugula Pesto, Chili-Lime Aioli, Fresh Basil (GF)

Meatball Parmesan 14
Three House-Made Meatballs, Marinara, Melted Mozzarella Cheese

Roasted Oysters 18
With Nduja Butter

Charred Octopus 16
Chili Labneh, Salsa Criolla, Nduja-Potato Hash

Shrimp Cocktail 16
Lemon Poached Shrimp, House-Made Cocktail Sauce (GF)

Caprese Bruschetta 12
Creamy Mozzarella Cheese, Tomatoes, Olive Oil, Garlic, Basil, Toast Points, Balsamic Glaze

Soups & Salads

Soup Du Jour
Cup 6/Bowl 9

Classic French Onion Soup
10

House Salad
Half 8/Full 14
Baby Greens, Heirloom Tomatoes, Cucumbers, Red Onions, Croutons, choice of Dressing

Classic Caesar
Half 9/Full 15
Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing

Blueberry-Peach Salad 15
Romaine, Fresh Blueberries, Peaches, Cucumbers, Shallots, Feta, Mint, Basil, Peach Vinaigrette

Roasted Butternut Squash Salad 15
Arugula, Roasted Butternut Squash, Sea Salt Roasted Walnuts, Apples, Maple Currants, Brown-Butter Vinaigrette

Add Protein:
Chicken 7 / Shrimp 8 / Salmon 10





Signature Offerings

Crispy Duck Breast 32
Truffle Potato Pave, Seasonal Greens, Peach Vinaigrette, Currant Puree

Indian Braised Lamb Shank 38
Chili Labneh, Harissa Farro, Green Papaya Salad

Braised Beef Short Rib 28
Guava BBQ, Corn Succotash, Pickled Pepper Salad

Tuscan Airline Chicken 30
Roasted Eggplant, Burrata, Cherry Tomatoes and Herb Salad, Eggplant Soubise

Harissa: A North African chili paste.

Papaya: A fruit indigenous to the Americas, it is believed to have originated in the tropical lowlands of Mesoamerica.

Yucca: Also known as cassava, it is a vegetable in the asparagus family. It is also believed to have originated in the Americas, and has a similar taste and texture to a potato.

Chow-Chow: A southern relish with somewhat unclear origins. Its flavor profile is similar to mustard pickles, with many recipes incorporating green tomatoes.

Haloumi: A very, very old cheese, its star quality lies in its consistency, which enables it to withstand harsh cooking methods such as grilling or searing.

Shimeji: A beautiful mushroom grown in the mountains that the Japanese have been eating since the 1600s.

Ras El Hanut: A Middle Eastern spice blend of warming spices, its name translates to "top shelf."

GF - Gluten-Free

From the Grill

6 oz. Fire-Grilled Filet 38
Truffle Potato Pave, Roasted Vegetables, Truffle-Herb Compound Butter

12 oz. Fire-Grilled Ribeye 42
Yukon Mashed Potato, Asparagus, Mushroom Red Wine Reduction

12 oz. Fire-Grilled Pork Chop 30
Corn Succotash, Creamed Corn, Peach BBQ, Peach Slaw

Seafood

Old Bay Dusted Salmon 30
Yellow Rice, Chow-Chow, Aji Verde

Pan-Seared Scallops 36
Crispy Yucca, Salsa Criolla, Green Papaya Salad, Haloumi, Black Garlic-Apple Glaze

Pan-Seared Sea Bass 42
Sofrito Risotto, Scallion Salad, Chili Glaze

Pasta

Vegetarian Mushroom Risotto 26
Brown and White Shimeji, Royal Trumpet Mushrooms, Hen-of-the-Woods, Roasted Eggplant, Herb Salad

Chicken Alfredo 27
With Roasted Eggplant, Fettuccine, and Mozzarella Cheese

Tuscan Seafood Pasta 28
Pan-Seared Shrimp, Scallops, Octopus, Artichokes, Heirloom Tomatoes, Spinach, Fettuccine, Roasted Red Pepper Cream Sauce

Consumption of raw animal foods may cause foodborne illness, especially if you have certain medical conditions.

