

Bread

Baguette & Butter 7

Smoked Salmon Focaccia 22
Fresh Ricotta Whip, Pickles, Capers

Soup & Salad

Daily Soup AQ

🌱 Prawn & Gem Lettuce Salad 21
Chopped Prawns, Avocado Mousse,
Jalapeno & Pepper Agrodolce,
Garlic Confit Dressing (GF)

Spring Salad 17
Hannah Brook Farm Greens, Feta,
Cherry Tomatoes, Pickled Red Onion,
Cucumber, Mustard Vinaigrette (V, GF)

Burrata & Berries 16
Macerated Seasonal Berries, Watercress,
Brioche Croutons (V)

Asparagus & Quinoa Salad 16
Verde Macedonian Feta, Cucumber,
Cherry Tomato, Castelvetrano Olives, Mint,
Parsley, Seasonal Pickles

To Share

🌱 Mussels & Clams Half 19 Full 29
Basil Pesto, Cream, Capers, Cherry Tomatoes,
Grilled Focaccia

Wagyu Beef Carpaccio 24
Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 19
Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 19
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Add more Pita 3

Crispy Coconut Prawns 19
Louie Sauce, Arugula

Sauteed Spring Vegetables 16
Whipped Macedonian Feta, Spicy Honey Butter

Lunch

Steak & Frites 49
12oz AAA Beef NY Striploin 49
8oz AAA Beef NY Striploin 39
Brandy Peppercorn Jus, Frites,
Truffle Aioli (GF)

🌱 Seared Steelhead 37
Sauce Meuniere, Pea Puree,
Pearl Couscous, Harissa, Carrot, Peas,
Cherry Tomatoes, Artichoke

Grilled Chicken Supreme 29
Herb Ravigote, Roasted Baby Potato,
Wild Mushroom, Spinach (GF)

🌱 Spanish Fish & Chips 26
Ling Cod, Tartar Sauce, Pea Puree,
Coleslaw, Fries

Handheld

Grilled Chicken Sandwich 23
Avocado Sandwich 22 (V)
Herb Focaccia, Bell Pepper Agrodolce,
Arugula, Basil Pesto Aioli,
Pickled Red Onion, Frites

🌱 Lobster Roll 32
Brioche Bun, Lobster Aioli, Celery,
Agrodolce, Arugula, Frites

French Onion Burger 30
Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese, Frites
Sub Side Salad or Truffle Frites \$3
Add Johnston's Bacon \$3

Pasta & Risotto

Rigatoni Bolognese 28
Pork, Rose Sauce, Pecorino, Fresh Herbs,
Cherry Tomato
Add Burrata \$6
GF Corn Pasta \$3

🌱 Spaghettini allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Sundried Tomato, Fresh Herbs
GF Corn Pasta \$3

Potato Gnocchi Al Pomodoro 32
Burrata, Basil, Pecorino (V)

Spring Risotto 32
Burrata, Parmigiano Reggiano, Spring Puree,
Wild Mushroom, Spring Vegetables (V, GF)
Add Seared Scallops \$7 each
Vegan by request

Additions

Three Prawns 6
Scallop 7/piece
Sauteed Mushrooms 12
Pomme Puree 8
Pommes Frites 6
Truffle Fries 8

20% gratuity will be added for parties of 8 or more