

## SOUND CHECK

INSPIRED BY WORLDWIDE TRAVELS & DESIGNED TO COME OUT QUICKLY ..... \$5 each

### TOMATO BREAD

garlic crostini, Frillman Farms heirloom tomato, fluer del sel, La Quercia prosciutto, Bellweather Farms San Andreas cheese.

### CHOPPED LIVER

Romanian Kosher Sausage Co. chopped beef liver, "everything" flatbread

### BREAD & BUTTER

Tribeca bakery multigrain loaf, vermont cultured butter & fluer de sel

### RICOTTA

garlic crostini, Bellweather Farms ricotta, Frillman Farms honey

## FIRST SET

- GF POKE** ..... 13  
yellowfin tuna, wasabi, fleur del sel, guava juice, soy, toasted sesame oil, toasted macadamia nuts
- V ISRAELI PLATTER** ..... 10  
israeli salad, house-made hummus & baba ganoush, sumac, watermelon radish, toasted pita
- HABANERO MANGO WINGS** ..... 12  
fresh habaneros, fresh mango, caramel sauce
- KOREAN WINGS** ..... 12  
fresh ginger, garlic, gochujang, white miso, sambal, mirin, brown sugar
- BUFFALO WINGS** ..... 12  
chef's unique take of the Anchor Bar classic

- COCTEL DE CAMERON** ..... 14  
Gulf shrimp, court bouillon, tomato juice, orange Jaritos, onion, diced tomato, cilantro, sliced avocado, Saladitas
- POUTINE** ..... 9  
hand cut idaho russet potatoes, beef gravy, our secret 8-cheese sauce
- BACON WRAPPED DATES** ..... 12  
medjool date, marcona almond wrapped in house-smoked cherry wood bacon, red pepper & rice vinegar puree
- V GUACAMOLE** ..... 10  
hass avocados, fresh lime, tomato, cilantro, onion, toasted cumin, pico de gallo and watermelon radish, non-gmo blue corn chips
- GF QUESO FUNDIDO** ..... 10  
local chorizo, oaxaca cheese, house-made pico de gallo & salsa verde, Atotonilco corn tortillas

## SECOND SET

- CRISPY CHICKEN CHOPPED SALAD** ..... 18  
local romaine, heirloom cherry tomatoes, cucumber, crumbled buttermilk bleu cheese & chipotle ranch dressing
- ROAST LOCAL BEETS WITH DANTE CHEESE** ..... 12  
Arugula < Pistachio & Sesame Dressing

- CAESAR SALAD** ..... 10  
local romaine, house-made caesar dressing, shredded asiago cheese, house-made croutons, white anchovy / Chicken \$6 / Grilled Shrimp \$8
- MIXED GREENS SALAD** ..... 11  
Local greens, green apple, Laura Chenel goat cheese, cinnamon sugar pecan, white balsamic vinaigrette

## MAIN ACT

- BABY BACK RIBS** ..... taste 8 / half 16 / full 24  
Memphis style cherry and oak pit smoked baby back ribs. Dry rubbed with our proprietary blend of kosher salt, black pepper, 5 different chilies, paprika, onion, garlic & mustard. Glazed with a Memphis style bbq sauce.
- FISH TACOS** ..... 15  
sautéed sea bass, house-made cabbage salad, chipotle crema, flour tortillas
- PULLED PORK** ..... 14  
traditional North Carolina style hand-pulled pork, house-made coleslaw, toasted potato bun
- ANDOUILLE JAMBALAYA WITH LOUISIANA BBQ SHRIMP** ..... 19
- CHICKEN SANDWICH** ..... 14  
crispy buttermilk-marinated chicken breast, tomato local lettuce house-made remoulade, toasted potato bun
- THE 210 BURGER** ..... 16  
USDA prime beef, bread and butter pickle, dante cheese, house-made tomato jam, toasted potato bun [No Substitutions]
- SHRIMP TACOS** ..... 16  
dry rubbed red shrimp, house-made guacamole, house-made mango salsa  
(all Entrées come with a choice of Accompaniment)

## ACCOMPANIMENTS

- V HOUSE SALAD** ..... 7  
local romaine, local lettuce, cucumbers, tomato, buttermilk bleu cheese, choice of:  
/ white balsamic vinaigrette / chipotle ranch
- V CARAMELIZED BRUSSELS SPROUTS** ..... 9
- NOT YO' MAMMAS MAC & CHEESE** ..... 8  
curly noodle, our secret house-made 8-cheese sauce, panko, truffle oil, smoked paprika

- V HAND CUT FRIES** ..... 6  
hand cut Idaho russet potatoes, tossed in your choice of:  
/ sea salt / truffle-parmesan / buffalo spice
- BEER CORNBREAD** ..... 6  
southern style, warm, Stella Artois, Frillman Farms honey

Most of menu is gluten free. Please ask your server.



♡ ASK FOR MARCO'S DESSERT MENU