

STARTERS & SIDES

DAILY SOUP 6/9 our daily creation	GF CHEESY CORN GRITS 7 local corn, proprietary cheese blend, stone ground grits	GF DIP 8 shrimp dip and house-made bbq potato chips (just chips \$3)
BREAD 5 Tribeca Bakery multigrain, Vermont cultured butter, fleur de sel	GF FRIES 7 hand cut Idaho russet potatoes: sea salt OR truffle-Parmesan	LOX 9 dry cured and cold smoked lox in house, everything flatbread, heirloom tomato & scallion spread
RICOTTA 5 Bellweather Farms ricotta, Frillman Farms honey, black pepper, garlic crostini	GF DATES 9 Marcona almond stuffed Medjool dates wrapped in house-smoked cherry wood bacon, red pepper puree	GF POKE 13 yellowfin tuna, wasabi, fleur del sel, guava juice, soy, toasted sesame oil, toasted macadamia nuts
GRUYERE 9 on Tribeca Bakery multigrain with Frillman Farms honey and fig preserves	WINGS 10 hardwood smoked: root beer BBQ glaze & onion dip OR buffalo with bleu cheese dip	CRAB CAKES 18 2 classic Maryland-style jumbo lump crab cakes with house-made remoulade

SALADS & VEGETABLES

VEGAN ISRAELI PLATTER 10 hummus, baba ghanouj, Israeli salad of local cucumber, tomatoes and parsley, pita bread	HOUSE SALAD 7 local romaine, local lettuce, cucumbers, tomato, buttermilk bleu cheese, choice of: white balsamic vinaigrette / chipotle ranch
VEGAN GF CARROTS 9 smoked heirloom carrots, tahini, cinnamon saba & spiced pecans	GF CHOPPED SALAD 10 romaine, blue cheese, avocado, bacon, tomato, cucumber, poached chicken, wasabi peas & 1000 island dressing
GF STRIPED BASS 22 with orange, crispy fennel and arugula	

MAINS

GRILLED CHICKEN SANDWICH 10 with lettuce, tomato, chipotle mayo on brioche bread with house-made slaw and bread & butter pickles	GF JAMBALAYA 10 classic cajun rice dish with andouille sausage & wild shrimp
BEEF SLIDERS 10 two sliders. grass-fed ground beef, house-made pimento cheese, house-made bread & butter pickles, Hawaiian slider buns, BBQ chips (fries add \$2)	SALMON SLIDERS 13 two sliders. freshly ground salmon, shallots, capers, tomato, house-made tartar sauce, Hawaiian buns, BBQ chips (fries add \$2)
GF RIBS 9/16/24 taste / half-slab / full-slab	FISH TACOS 15 sautéed striped bass, house-made cabbage salad, chipotle crema, flour tortillas
GF BRISKET 16 48 hour sous-vide: shallot-white wine sauce, cauliflower	

No more than 3 forms of payment per table. 18% gratuity for parties of 8+.