

BOARDS

Crostini / Grain Mustard / Cornichon 3 for 15
Each Additional 5

Grand Board (Chef's Choice) 36
3 Charcuterie + 3 Cheese Selections /
Artisan Bread / 2 Extras

CHARCUTERIE

Fra' Mani Soppressata
Fra' Mani Rosemary Ham
Salami Piccante
Potato-Bacon Terrine
Candied Pork Belly

CHEESE

Nancy's Camembert
MontAmoré
Pimento
Honey Ricotta
Havarti Habanero

EXTRAS

Artisan Bread 4
Goat Cheese-Stuffed Peppadew Peppers 4
Pickled Vegetables 3
Piparras Peppers 3
White Anchovy Giardiniera 3

HAND-CUT FRIES 8

CHOOSE STYLE

Truffle Oil
Sea Salt + Parsley
Manchego + Bacon
Duck Fat + Rosemary

CHOOSE TWO SAUCES

House Ketchup
Garlic-Truffle Aioli
Espresso-Chipotle BBQ
Spicy Grain Mustard
Beer Cheese

POUTINE

Pastrami 12
Hand-Cut Fries / Cheese Curd /
Piparras Peppers / Pastrami Gravy / Fresh Herb

Chilaquiles 13
Hand-Cut Fries / Cheese Curd /
Guajillo Pulled Pork / Avocado / Crema /
Cilantro / Lime / **Add Egg 1**

PETIT

East Street Salad vg gf - Mixed Greens / Fennel / Feta Cheese /
Spicy Pecan / Blood Orange Vinaigrette 8

Beet + Bleu Cheese Salad gf - Arugula / Roasted Pear /
Spiced Walnut / Scallion / Barren County Bleu Cheese / Walnut Vinaigrette 9

Caesar Salad - Baby Romaine / Herbed Goat Cheese / Giardiniera /
Boquerones / Crostini / White Anchovy Vinaigrette 10

Sticky Chicken Wings - Sesame-Soy Glazed / Cucumber /
Fresno Chili Pepper / Scallion / Seaweed Salad 14

Medjool Dates gf - Honey Ricotta / Bacon-Onion Jam /
Peruvian Pepper Sauce / Mint 8

Wood-Fired San Marzano Tomatoes + Goat Cheese vg -
Olive Oil / Warm Artisan Bread / Fresh Herb / Fennel 10

Marinated Cherry Tomato + Mozzarella vg -
Crostini / Basil Oil 10

BISTRO

Cioppino - Mussels / Rock Shrimp / Tomato + Fish Broth / Garlic Bread 14

Pan-Fried Gnocchi vg - Wood-Fired San Marzano Tomato /
Herbed Mascarpone / Swiss Chard / Crushed Red Pepper / Trumpet Mushroom 18

Wood-Fired Wild Mushrooms - Potato-Bacon Terrine / Romesco /
Pea Shoot (sub tofu upon request) 14

Kimchi Meatloaf - Thai Ketchup / Apple-Yuzu Jam / Colcannon Potato Fritter 18

Steamed Mussels* - Spicy Garlic-White Wine Sauce / Salami Piccante /
Fingerling Potato / Tomato / Cilantro / Crusty Bread 14

Toast + Jam* - Wild Gulf Shrimp Toast / Sushi Grade Ahi Jam /
Wasabi Tobiko / Marinated Cucumber 16

Roasted Bone Marrow* - Fennel + Pear / Pulled Pork Jam / Garlic Baguette 17

GRAND

Roasted Half Chicken gf - Yukon Gold Purée / Fennel /
Brussels Sprout / Pork Belly 25

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits /
Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Scallion 24

Scallops* - Rye Spaetzle / Squash Purée / Corn / Pea / Roasted Tomato 30

Beef Tenderloin* - Fried Potato / Caramelized Onion / Swiss Chard /
Bleu Cheese / Demi 33

Barramundi gf - Coconut Sticky Rice / Mango Curry / Swiss Chard /
Mango-Cucumber Relish / Shiitake Mushroom / Carrot / Pork Belly 27

Tomahawk Pork Chop* gf - Horseradish Sweet Potato Purée /
Apple Mostarda / Broccolini / Potato-Serrano Pave 28

Arctic Char* Rock Shrimp / Brussels Sprout / Corn / Red Pepper /
Sweet Corn Purée 28

King Salmon* gf - Rock Shrimp / Andouille Sausage /
Roasted Tomato Risotto / Asparagus / Red Chili Beurre Blanc 29

vg vegetarian | gf gluten free

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.