



STARTERS

- Guacamole** \$10
cilantro, blue corn chips, cotija
- Ceviche** \$13
white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips
- Crab Cake** \$13
maryland style, old bay aioli
- Fried Calamari** \$12
chipotle aioli, capers, lemon
- Bacon Wrapped Dates** \$9
goat cheese, arugula, espelette
- Brussels Sprouts** \$11
pine nuts, apple, dill, feta
- Charcuterie and Artisanal Cheese Board** \$18
selection of sliced meats and artisanal cheeses with crostini, whole grain mustard and house-made pickles
- Charcuterie Only** \$15
- Artisanal Cheese Only** \$15

SMALL PLATES

- Korean Hot Wings** \$12
asian buffalo, sesame, ranch
- Brisket Sliders** \$12
moroccan spice braised brisket, caramelized onion, provolone, horseradish on brioche buns
- Fried Calamari** \$12
chipotle aioli, capers, lemon
- Foraged Mushrooms** \$13
roasted wild mushrooms, pickled seasonal vegetables, soft poached eggs, lemon beurre, toasted crostini
- Chicken Curry Masala Dip** \$14
garlic herb flatbread
- Poke Tacos** \$13
ahi tuna, wakame, guacamole, radish, green onion, spicy ponzu, sesame seeds
- Duck Confit Toast** \$14
foie gras butter, cocktail cherries, pecorino
- Seared Beef Sashimi** \$13
shimeji mushrooms, ginger, green onions, roasted tomato, chili oil ponzu
- Roasted Bone Marrow** \$16
4 salts and onion marmalade

ADD ONS

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|--------------------|------------|---------------------------|------------|
| Foie Butter | \$4 | Caramelized Onions | \$3 |
| Truffle Oil | \$2 | Bone Marrow | \$4 |

FLATBREADS

- Spanish Chorizo and Cotija** \$15
arugula, spanish chorizo, white cheddar, cotija, spicy pickled red onion, chimichurri
- Pear and Goat Cheese** \$15
sliced pears, fig jam, almond butter, chickpeas, tzatziki, dill

SALADS

- Fried Burrata Salad** \$13
spicy greens, roasted tomato, cucumber, radish, pickled seasonal vegetable, lemon vinaigrette
- Grilled Chicken Kale Caesar** \$14
baby kale, parmesan, garlic bread toast
- Lemongrass Beef Salad** \$15
red cabbage, gem lettuce, carrot, roasted cashews, roasted tomato, fried shallots, vietnamese chili garlic vinaigrette

SANDWICHES

- with house greens, lemon vinaigrette /add fries + \$2
- Nashville "Hot" Fried Chicken** \$14
bread and butter pickles, red cabbage slaw, ranch on a brioche bun
- 1000 Burger with fries** \$15
roasted tomato, caramelized onion, arugula, white cheddar, pickles, 1000 island on a brioche bun
- Grilled Cheese and Tomato Soup** \$14
cheddar, herbed garlic cheese on sourdough served with house tomato soup

MAINS

- Shrimp Tacos** \$15
tempura shrimp, cilantro crema, red cabbage slaw, spicy aioli
- Seared Salmon** \$23
pan seared with rice pilaf, lemon brown butter sauce, fines herbs, leeks

Steak au Poivre \$25 pan roasted 8oz all-natural flatiron steak, mashed potatoes, roasted brussels, peppercorn cream
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DESSERT

- "Double H" Bread Pudding** \$8
house-made bread pudding, caramel sauce, chocolate, ice cream