SHAREABLES

Cheese & Charcuterie Imported & Local Delicatessen's served with Mustards, Pickles, Chiles, Jams & grilled bread	40
Cheese Plate Imported & Local Delicatessen's served with Mustards, Pickles, Chiles, Jams & grilled bread	25
Fritto Misto Di Mare D, S Prawns, Calamari, Pickled Vegetables, Aioli	28
Tuna Tostada S Cured Tuna Garnished with Avocado Salsa, Fresno Chiles, Pickled Onions, Mole Spice & Nixtamal Corn Tortillas	18
Seafood Tower S Oysters, Prawns, Jonah Crab Claws, House Hot Sauce, Mignonette, Habanero Cocktail Sauce	65
Fries SB Salt 10 Sweet Potato 10 Seasoned 10 Truffle 15	

^{*}Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.

ENTRÉES

Smash Burger with Fries D Dry-Aged Patties, Burger Sauce, Potato Bread, B&B Pickles, American Cheese, Seasoned Fries	24
Dupont Italiano with Chips D, T Semolina Roll, Fennel Salami, Ham, Spicey Coppa, Provolone Cheese, Giardiniera, Calabrian Chile Aioli	22
Go-Go Chicken Sando with Fries Potato Roll, Buttermilk-Brined Chicken Thigh, Mumbo Sauce Slaw B&B Pickles, Chipotle Aioli	24
Kale Caesar Salad D, E, V Baby & Shredded Kale, Shaved Brussels Sprouts, Radish, Lemon, Parmesan Cheese, Parmesan Dressing	20
Vodka Pasta D, E, V Conchiglie, Sheep's Milk Ricotta, Parmesan, Basil	24
Steak Frites D Hanger Steak, Gremolata, Porcini Butter, Arugula, Crispy Fries, Mustard Vinaigrette	38
Add Chicken 11 Shrimp 14 Salmon 15 Steak 18	

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DESSERTS

Dark Chocolate Fondant D, E, V, T Whipped Cream, Fresh Berries	12
Classic Tiramisu D, E, T, V Chocolate Shaving, Fresh Berries	14
Vanilla Bean Crème Brulee D, E, V Burnt Sugar, Fresh Berries	14
Gelato D, V, T & Seasonal Sorbets GF, VG, T Chef's Selections	10

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