

Dinner

Menu Served Monday – Saturday 5:00 pm – 10:00 pm

SNACKS, TAPAS, BITES

Olives 4

Sea Salt Roasted Almonds 4

Medjool Dates en Brochette 6
Smoked Bacon, Goat Cheese, Balsamic

Crispy “Truffles” 5
Yukon Potato, Truffle Cheese, Truffle Aioli

Wood Roasted Gulf Prawns* 10
Chorizo, Caperberries, Plenty of Garlic

Marinated White Anchovies* 7
Cucumber, Chow-Chow

Field Mushrooms 6
Garlic, Sherry

SOUPS, SALADS, LIGHTER

Seasonal Soup of the Day
Demi Tasse 3 Cup 6 Bowl 8

Rooster, Shrimp, & Andouille Gumbo
Demi Tasse 3 Cup 6 Bowl 8

Apple & Mizuna Salad 10
Almond~Brie Croquette,
Poppysseed Vinaigrette

Hearts of Romaine “Caesar Style” 11
Grana Padano, White Anchovy

Artisan Lettuces 8.5
Radish, Carrot, Cucumber,
Creamy Tarragon Vinaigrette
~Bleu Cheese or Chèvre, add 1

Grilled Asparagus 5
Bleu Cheese, Walnuts

WOOD FIRED PIZZA

Sopressata 12
Specialty Salami, Crimini Mushrooms,
Red Sauce

Simplicity 10
Tomato Reduction, Mozzarella,
Baby Tomato, Basil

White 10
Four Cheeses, Garlic, Chile Flakes, Parsley

Florentine 10
Roasted Garlic, Béchamel, Spinach, Ricotta

Andouille 11.5
Housemade Sausage, Onion Marmalade,
Fontina, Tomato Confit

FROM TAYLOR SHELLFISH FARMS

Oysters on the Half Shell* 2 ea / 24 doz
Mignonette, Cocktail Sauce

Steamed Clams* 9 / ½ lb.
Pernod, Bacon, Roasted Tomato

CHARCUTERIE & CHEESE

Rustic Pork Pâté 7
Grain Mustard, Cornichon

Chicken Liver Mousse 6.5
Mostarda, Croutons

Beef Tartare* 7.5
Sunny Side Up Quail Egg

“Liver & Onions” 6
Cornmeal Fried Chicken Livers,
Three Onion Relish, Spicy Harissa

Grilled Housemade Andouille Sausage 7
Hot Mustard, Pickles

Hickory Smoked Chicken Wings 9
Mikey’s White BBQ Sauce

Selection of Cured Meats 4 / oz
Chef’s mixed plate 14

Warm Oozing St. André 10
Grilled Bread

Domestic & Imported Artisan Cheeses 3 / oz
Chef’s mixed plate 10

Liz’s Potted Pimento Cheese 7.5
Wood Oven Crackers

SMALL & BIG PLATES

Ricotta Gnocchi 11 / 17
Baby Tomatoes, Sweet Corn Purée, Pecorino

Crispy Idaho Catfish* 14 / 23
Jalapeño-Lime Brown Butter,
Lemon-Whipped Potato

Cider-Jalapeño Glazed Pork Back Ribs* 14 / 23
Dilled Potato Salad, Drunken Beans

Draper Valley Free Range Chicken* 18
From the Rotisserie
Olives, Roasted Tomato, Rosemary New Potatoes

Special Grind Burger* 13
Cabernet Onions, Housemade Pickles,
Hand-Cut Fries
~Cheddar, Gruyere, Bleu or Fontina, add 1
~Crispy Bacon, add 1

Grilled Taylor Shellfish Farms Scallops* 16 / 26
Butter Beans, Bacon, Parsley

Grilled Ribeye* 36
Potato-Onion Pie, Iron Seared Broccollette,
Maitre d’ Butter

Cast Iron Roasted Alaskan Halibut* 13 / 22
Housemade Chorizo, Tomato, Sherry, Petite Herbs

Executive Chef Jason McClure