

SPECIALS

9/13-9/14

FORMAGGIO KITCHEN CHEESE OF THE DAY

seasonal accompaniments

12



IVORY SILO FARM WATERMELON SALAD

pea greens, avocado, Urfa pepper

13



P.E.I MUSSELS

corn + lobster broth, grilled sourdough

15

'18 SMITH STORY SAUVIGNON BLANC

Sonoma, CA

13



ROASTED BOSTON MACKEREL

quinoa, fennel, miso citrus glaze

17



HEAD ON KING PRAWN

musk melon, jalapeño

17



SPICY EGGPLANT BUCATINI

ricotta, Eva's pea greens, gremolata

21



9OZ GRILLED STRIP LOIN

red bliss potato, roasted tomato, Bordelaise

33

'18 CHÂTEAU HAUT VIGNEAU

Pessac-Léognan, France

18

*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.