

## Appetizer

- Japanese milk bread & sesame & whipped maple butter & sea salt 12
- Tuna crudo & crispy sushi rice & avocado & tobiko & sriracha 24
- Citrus cured Hamachi crudo & charred jalapeno & ponzu & yuzu 21
- Crispy calamari & celery salad & roasted garlic and cherry pepper aioli 21
- Mexican street cauliflower & pepitas & cotija cheese & cilantro & lime 18
- Kung Pao Brussel sprouts with peanuts & sesame scallion 17
- Mediterranean dip trio & falafel & cucumber & grilled pita 21
- Chefs selection of charcuterie and cheese & accoutrements & grissini 25
- Pork soup dumplings & ponzu & chili crisp & scallion 18
- Pork and veal meatballs & cherry tomato sauce & whipped burrata & garlic chips 18
- Chipotle braised Pork tostadas & avocado & butternut squash salsa & serrano chili 19
- Half dozen east coast oysters & cocktail sauce & cucumber and chili ceviche 18

## Salad

- Chopped house salad & cucumber & carrot & tomato & aged sherry vinegar 17
- Spa salad & chickpeas & avocado & sprouts & quinoa & edamame & yogurt herb dressing 18
- Organic romaine salad & Tuscan kale & pickled shallot & sourdough croutons & Parmigiano Reggiano & lemon 18
- Asian salad & mandarin orange & bean sprouts & cashews & miso and sesame 17
- Salad with **Hidden Fjord Salmon** 37 with **Chicken** 27 with **Skirt Steak** 30 with **Tuna** 30

## Main Course

- Spicy tuna or salmon bowl & lentils & vegetables & rice & avocado 30
- Chicken milanese & shaved Brussels sprouts & bacon & apple & red onions & Parmesan crisp 29
- Rigatoncini pasta & vodka sauce & Calabrian chili & guanciale & stracciatella cheese 26
- Spicy lobster spaghetti & cherry tomatoes & baby arugula & chili flakes 38
- Hidden Fjord Salmon & organic spinach & lemongrass & coconut milk & chili crisp 37
- Black sea bass & wild rice & baby bok choy & shitake mushrooms & Thai chili sauce 38
- Halibut & Tuscan kale & cherry tomatoes & capers & kalamata olives & Calabrian chili 42
- Sea scallops & butternut squash & lollipop kale sprouts & cranberry bacon jam 38
- Pekin duck breast & five spice & organic baby yams & Brussels sprouts & roasted figs 36
- Iberian duroc pork chop & pineapple and pork belly & fried rice & sesame ginger BBQ 37
- 12 oz CAB NY strip /18oz. bone in dry aged ribeye & steak fries & red wine sauce 44/64
- Eastend burger & beer cheese peppadew mayo & pickled green tomato 26
- Australian lamb burger & feta and curry tzatziki & lettuce & tomato & onion & zaatar fries 25
- C.A.B skirt steak or shrimp tacos & julienne cabbage & queso fresco & avocado 28
- Organic seared tofu & umami broth & mushroom & edamame dumplings & furikake 24

## Side

- Black and blue fries gorgonzola sauce 14
- Jasmine rice with lentils & vegetables 14
- Roasted baby yams and Brussels sprouts 14

\*Consuming raw or undercooked meat, seafood, shellfish & eggs Increases the risk of foodborne illness

Chefs: Albert DeAngelis & Matthew McNerney & Jonathan Alva