



## GATHERING

<b>PLANTAIN HUMMUS</b> GF, V, VG	<b>12</b>
plantain chunks, fried chickpeas, pickled salad, grilled pita	
<b>PLANTAIN CHIPS</b> GF, V, VG	<b>9</b>
spicy tomato dip	
<b>FLATBREAD</b> V	<b>16</b>
spicy moon valley farm tomato stew, pecorino romano cheese, olio verde	
<b>LAMB KEBAB</b> D	<b>19</b>
herbed labneh, grilled pita, mint salsa verde	
<b>PALM SUGAR WINGS</b>	<b>18</b>
fish sauce, pickled serrano, cilantro	
<b>ANGUS BEEF SLIDERS</b> (3) D	<b>19</b>
american cheese, caramelized onion jam, realm burger sauce	
<b>FRENCH FRIES</b> D, GF	<b>11</b>
ranch powder, herby mayo	

## CAVIAR

<b>CAVIAR BUMP</b> GF	<b>14</b>
merolin imperial gold	
<b>CAVIAR SERVICE</b> (30g) D, GF	<b>165</b>
merolin imperial gold, plantain chips, dill crème fraîche	

## SALAD

<b>GINGER SALAD</b> GF, V, VG	<b>14</b>
romaine lettuce, young ginger, marinated carrot, heirloom tomato	
<b>BURRATA</b> D, GF	<b>18</b>
country ham, grilled peach, honey mustard vinaigrette, confit tomato	
<b>SHRIMP SALAD</b> SFS	<b>24</b>
chili crisp, heirloom tomato, toasted rice powder, tender herbs	

## MAINS

<b>SALMON GF</b>	<b>35</b>
benne seed-miso glaze, braised bok choy, eightfold farms mushroom	
<b>CRAB GALETTE GF, SFS</b>	<b>29</b>
old bay dijonaise, grilled asparagus, pickled cherry tomato	
<b>BUTTERED LOBSTER ROLL D</b>	<b>49</b>
brown butter mayo, truffle shavings, fine herbs, merolin imperial gold caviar	
<b>JERK LAMB RIBS D, GF</b>	<b>28</b>
jimmy nardello pepper, local honey, spring salad, harissa yogurt	
<b>PERI PERI CHICKEN GF</b>	<b>34</b>
arugula salad, rice, house-made pepper sauce, eightfold farms mushrooms	
<b>BRAISED WAGYU OXTAILS GF</b>	<b>44</b>
coconut rice, creole-spiced demi-glace, petite greens, fresno chili	
<b>GREEN CURRY V, VG</b>	<b>25</b>
collard greens, cauliflower, eggplant, culantro oil, coconut rice	

## ACCOMPANIMENTS

<b>COCONUT RICE GF, V, VG</b>	<b>6</b>
<b>MAC &amp; CHEESE D, V</b>	<b>12</b>
4 cheese, pepper sauce	

## SWEET

<b>CARAMEL BANANA PUDDING D, V</b>	<b>12</b>
<b>CHOCOLATE COCOA</b>	
<b>TRES LECHES CAKE D, V</b>	<b>14</b>
<b>ICE CREAM TRIO D, V</b>	<b>11</b>
rotating seasonal island flavors	

**D** Dairy   **GF** Gluten-Friendly   **V** Vegetarian   **VG** Vegan   **N** Nuts   **SFS** Shellfish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 20% gratuity and 10% DC sales tax will be automatically added to all checks. Additional gratuity is at the guest's discretion.*