

~Bar Menu~

\$12

Kimchi Deviled Eggs- Kimchi Sauce, Micro Cilantro, Korean Chili

Roasted Carrots & Curry- Colab Farms Carrots, Malaysian Curry

Crispy Brussels- Truffle Honey, Aged Balsamic

Potato Wedges- Parmesan, Au Poivre Aioli

Onion Scarpaccia- Gratitude Gardens Mushrooms, Calabrian Chili, Pecorino

Beet Salad- Colab Farms Arugula, Pistachio, Feta, FL Citrus, Ricotta, Orange Espelette Vinaigrette

~Bar Cuts~

Changel Farms NY Strip- 5 oz. Prime Strip, Bone Marrow Au Poivre \$30

Le Belle Farms Duck- Roasted Breast, Thigh & Leg Roulaude, Cherry Jus \$26

Sunbird Farms Chicken- Thigh & Leg Sausage Stuffed Breast, Roasted Chicken Jus \$24

Sweet Potato Crusted Black Grouper- 3 oz Black Grouper, Sweet Potato Puree \$24

Smash Burger- Double Patty CBS Blend, White Cheddar, Shaved Romaine, Red Onion, Pickles, Secret Sauce \$17

~Limited Availability~

Spicy Lobster Roll-Maine Lobster, Spicy Mayo, Eel Sauce, Masago, new England Roll MP

Truffle Supplement- \$5 Per Gram