

DINING
ROOM



APRIL
2025

Sharables

Charred Sugar Snap Peas

Herbed Yogurt, Lemon,
Shisho

13

Cocktail Shrimp

House Cocktail Sauce,
Lemon, Curly Parsley

15

Relish Tray

House Pickles & Crudités,
Fried Saltines, Gorgonzola Dip

16

House Smoked Bacon

Watermelon, Thai Basil,
Ginger Vinaigrette

19

Cheddar Cornbread Biscuits

Whipped Pimento Cheese 12

Soup & Salad

Gem Lettuce Caesar Salad

House Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

Soft Greens, Mixed Herbs, The Good Olive Oil & Red Wine Vinegar

16

Endive Waldorf Salad

Pickled Apple, Celery, Dates, Blue Cheese, Walnut Vinaigrette

18

Broccoli & Local Cheddar Soup

Tomato Vinegar, Chive, Cultured Cream

14

EST. 2024

Entrees

Broiled Atlantic Cod

Asparagus, Truffle-Tomato Vinaigrette, Soft Herbs

36

Ocean Trout

Hazelnut Soubise, Chicories, Horseradish

37

Roasted Chicken

Confit Leg & Thigh, Pan Roasted Breast, Garlic & Chive Jus

33

Charred Zucchini

Noord Hollander Gouda, Spring Onion, Sungold Tomato Choron

27

HOUSE AGED CUTS OF BEEF

Lovingly Broiled and Dressed with Flake Salt & Au Jus

Petite Wagyu Filet

8 Oz.

48

Ribeye

18 Oz.

62

NY Strip Steak

14 Oz.

48

+ Brown Butter Bearnaise, Marrow-Mushroom Butter 5

+ Foie Gras Demi Glace, StF Au Poivre 8

Sides

Twice-Baked Potato 12 French Fries 10

Roasted Broccoli & Hollandaise 15 Creamed Spinach 16

Herb Roasted Mushrooms 17 Asparagus & Green Goddess 17

Mac & Cheese 21

The world is a beautiful and wondrous place; love with all your heart, give freely of yourself to your loved ones and community, don't reply to work emails on the weekends, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

EST. 2024