

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

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## 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

Straciatella & Potato Gratin 17

Creamed Spinach 16

Herb Roasted Mushrooms 17

Asparagus Hollandaise 17

Mac & Cheese 19

*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.*

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EST. 2024