

## LUNCH

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**SPARK** **POTATO-CRUSTED OYSTERS** | 18  
*dill pickle nectar, house dijonnaise, micro dijon*

**WOOD-ROASTED OYSTERS** | 18  
*miso butter, sherry mignonette*

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**COLD START** **FAROE ISLAND SALMON + SEA SCALLOP POKE** | 11  
*coconut, rocoto, yuzu, macadamia, prawn chips*

**SEAFOOD CEVICHE** | 12  
*grouper, key west pink shrimp, pickled tomatoes, cucumber, jalepeños, citrus, house tortilla chips*

**AVOCADO LEAF-SEARED YELLOWFIN TUNA** | 13  
*homestead green mango salad, aji amarillo sorbet, fish sauce caramel, tamarind peanut crunch*

**BURRATA** | 17  
*heirloom tomatoes, charred shishitos, pepita pesto, chipotle lime sorbet*

**CHEESE BOARD** | 18  
*5-year-aged farmers gouda, goat gouda, truffle gouda, dried + fresh fruit, mixed nuts, local honey, warm baguette*

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**HOT START** **BUFFALO CAULIFLOWER** | 9  
*carrot celery date salad, roquefort dressing*

**LUMP CRAB SQUASH BLOSSOM RANGOON** | 12  
*blood orange ginger jam, toasted macadamia*

**CHAR-GRILLED OCTOPUS** | 15  
*purple potato escalivada, sour orange aguachile, squid ink olive oil, micro latin latitude*

**KUROBUTA PORK BELLY CONFIT 'BLT'** | 16  
*arugula herb salad, heirloom + toybox tomatoes, yuzu aji amarillo aioli, black garlic vinaigrette, toasted house brioche*

**CRISPY BLACK GROUPER TACOS** | 13  
*salsa veracruz, avocado lime crema, radishes, micro caliente*

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**SOLID**  
+  
**SOLUBLE**

**KEY WEST PINK SHRIMP CHILPACHOLE** | 13  
*masa dumplings, tortilla salad, haas avocado*

**HONEY CRISP APPLE + GRAFTON VILLAGE CHEDDAR SALAD** | 10  
*celery, parsley, candied walnuts, apple mustard seed vinaigrette*

**BLACK TRUFFLE CAESAR SALAD** | 14  
*baby organic romaine, shaved parmigiano reggiano, fried white anchovy*

**FRIED GREEN TOMATO SALAD** | 11  
*garden arugula, cherry tomato confit, shaved fennel, preserved lemon goat cheese, black olive emulsion*

**MEYER LEMON LUMP CRAB SALAD TARTINE** | 16  
*organic greens, avocado, mango, red onion, fines herbes, toasted brioche, yuzu aioli*

**FUJI APPLE + LACINATO KALE SALAD** | 10  
*roquefort cheese, pain d'épices walnuts, pomegranate raspberry vinaigrette*

**GRILLED ALL-NATURAL CHICKEN PAILLARD SALAD** | 13  
*garden arugula, roasted potatoes, cherry tomatoes, nicoise olives, lemon citronette, tapenade aioli*

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CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS – ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. FOOD ALLERGIES: IF YOU HAVE FOOD ALLERGIES PLEASE TELL YOUR SERVER BEFORE ORDERING SO WE CAN MAKE AN EFFORT TO ACCOMMODATE YOU.

PLEASE NOTE THAT A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

LUNCH

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## COMPILED

**GARDEN GRILLED CHEESE | 13**

*white cheddar, gruyère, tomato, zucchini, shiitakes, avocado, whole wheat, hand-cut sweet potato fries*

**MR. SCHOELLER'S CLUB | 15**

*all-natural chicken paillard, gruyère, house bacon, fried organic egg, butter lettuce, beefsteak tomato, sauce gribiche, hand-cut fries*

**EDISON FISH-FILET | 16**

*crispy black grouper, white cheddar, butter lettuce, red onion, sauce gribiche, house pickles, hand-cut fries*

**SESAME CHILE YELLOWFIN TUNA BURGER | 15**

*garden arugula, toybox pepper tapenade, parmesan crisp, lemon tahini sauce, brioche bun, hand-cut fries*

**WOOD-GRILLED CHICKEN SANDWICH | 15**

*melted burrata, organic arugula, balsamic tomatoes, pesto aioli, toasted ciabatta, hand-cut fries*

**WOOD-GRILLED ALL-NATURAL BURGER | 16**

*gruyere, crispy house bacon, onion jam, horseradish aioli, brioche bun, house pickle, hand-cut fries*

**WOOD-GRILLED STEAK SANDWICH | 16**

*melted burrata, garlicky broccoli rabe, caramelized onions, balsamic aioli, grilled ciabatta, hand-cut fries*

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## ENTRÉES

**FAROE ISLAND SALMON BLACK GARLIC BEURRE NOISETTE | 17**

*cauliflower purée, lacinato kale, golden raisins, pine nuts, caper nectar*

**MADRAS-SEARED SEA SCALLOPS | 18**

*mixed lentils, lacinato kale, ras al hanout-seared vegetables, sumac lebaneh, saffron tomato jam*

**KOREAN-FRIED ALL-NATURAL CHICKEN + WAFFLES | 16**

*kimchi waffle, house pickled vegetables, gochujang syrup*

**WOOD-GRILLED FILET MIGNON SPIEDINI | 19**

*rosemary lemon parmesan risotto, warm arugula oyster mushroom charred cippolini salad, black truffle sauce*

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