

DINNER

SPARKS	POTATO-CRUSTED OYSTERS 18 <i>dill pickle nectar, house dijonaise, micro dijon</i>
	WOOD-ROASTED OYSTERS 18 <i>miso butter, sherry mignonette</i>
COLD START	WILD SEA SCALLOP + FAROE ISLAND SALMON POKE 13 <i>coconut, rocoto, yuzu, peanuts, prawn chips</i>
	BURRATA 17 <i>heirloom tomatoes, charred shishitos, pepita pesto, chipotle lime sorbet</i>
	SEAFOOD CEVICHE 13 <i>key west pink shrimp, grouper, pickled tomatoes, cucumber, jalapeños, citrus, tortilla chips</i>
	AVOCADO LEAF-SEARED YELLOWFIN TUNA 15 <i>homestead green mango salad, aji amarillo sorbet, fish sauce caramel, tamarind peanut crunch</i>
	STEAK TARTARE 13 <i>organic arugula, pickled toybox peppers, saffron cippolini onions, whipped burrata, black truffle bagna càuda, grilled ciabatta</i>
HOT START	BUFFALO CAULIFLOWER 12 <i>carrot celery date salad, roquefort dressing</i>
	LUMP CRAB SQUASH BLOSSOM RANGOON 17 <i>blood orange ginger jam, toasted macadamia</i>
	CHAR-GRILLED OCTOPUS 15 <i>purple potato escalivada, micro latin latitude, sour orange aguachile, squid ink olive oil</i>
	KUROBUTA PORK BELLY CONFIT 'BLT' 16 <i>arugula herb salad, heirloom + toybox tomatoes, yuzu aji amarillo aioli, black garlic vinaigrette, toasted house brioche</i>
	MADEIRA-SCENTED FOIE GRAS 17 <i>french onion bread pudding, meyer lemon yellowfoot mushroom salad, black pepper caramel</i>
SOLID + SOLUBLE	BLACK GROUPEL CHILPACHOLE 12 <i>masa dumplings, tortilla salad, haas avocado</i>
	EDISON 'CHOWDER' 15 <i>sea scallops, key west pink shrimp, littleneck clams, compressed pineapple, serrano chile, smoked coconut dashi</i>
	BUTTER LETTUCE SALAD 12 <i>avocado, roquefort, chorizo, marcona almonds, sherry vinaigrette</i>
	BLACK TRUFFLE CAESAR SALAD 14 <i>baby organic romaine, shaved parmigiano-reggiano, fried white anchovy</i>
	HONEY CRISP APPLE + GRAFTON VILLAGE CHEDDAR SALAD 12 <i>celery, parsley, candied walnuts, apple mustard seed vinaigrette</i>
	LACINATO KALE + KABOCHA SQUASH SALAD 11 <i>fava beans, toasted pumpkin seeds, sherried raisins, radishes, cotija, membrillo vinaigrette</i>
	FRIED GREEN TOMATO SALAD 13 <i>garden arugula, shaved fennel, cherry tomato confit, preserved lemon goat cheese, black olive emulsion</i>

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..

DINNER

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- SHARING** **BONE MARROW, EGGS + TOAST** | half 12 whole 23
two smoked marrow bones, green apple caraway slaw, half-dozen deviled quail eggs, maple mustard, grilled bread
- CHEESE BOARD** | 19
5-year-aged farmers gouda, goat gouda, truffle gouda, dried + fresh fruit, mixed nuts, local honey, warm baguette
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- ENTRÉES** **BUTTERNUT SQUASH COCONUT GNUDI** | 27
candied roots + greens, brown butter yellowfoot mushrooms, star anise tamarind
- SEAFOOD RISOTTO** | 35
sea scallops, key west pink shrimp, lump crab, octopus, toybox tomatoes, fennel bulb, fennel pollen, blood orange brodetto
- BLACK LIME-SEARED FAROE ISLAND SALMON** | 31
curried black-eyed peas, swiss chard, baby turnips, pork belly, green chile coconut butter
- PORCINI-SEARED WILD MAINE SEA SCALLOPS** | 36
tuscan white bean foie gras ragout, broccoli rabe, oyster mushrooms, anchovy black truffle demi
- WOOD-GRILLED LOCAL GROUPER BLACK GARLIC BEURRE NOIR** | 33
cauliflower, lacinato kale, golden raisin, pine nut, caper nectar
- KOREAN-FRIED ALL-NATURAL CHICKEN + WAFFLES** | 29
kimchi waffle, house pickled vegetables, gochujang syrup
- MADRAS-SEARED DUCK BREAST** | 30
mixed lentils, ras al hanout spiced vegetables, sumac lebneh, saffron tomato jam
- WOOD-GRILLED SZECHUAN PEPPERCORN FILET MIGNON** | 39
okinawan sweet + yukon gold potato swirl, warm asparagus shiitake salad, fried shallots, yuzu kosho hollandaise, shiitake miso caramel
- WOOD-GRILLED KUROBUTA DOUBLE-CUT PORK CHOP** | 34
grilled avocado palm heart salad, pipian goat cheese maître d' butter, arugula chimmichurri, yuca steak fries, piquillo pepper jam
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