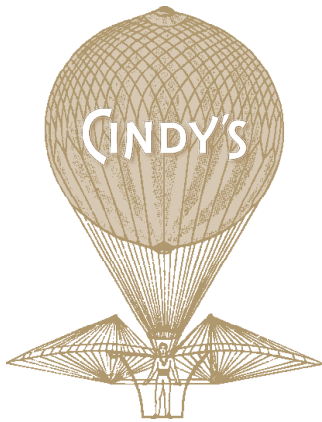




STARTERS

CINDY’S HOUSE SALAD

Baby Vegetable Crudit , Sourdough Crouton,
Three Peppercorn Dressing, Parmesan

v, nf
\$14/\$23

OYSTERS ON THE HALF SHELL

Chef’s Selection of Island Creek Oysters,
White Balsamic Mignonette

nf, gf, df
\$22 / \$44

KANPACHI AGUACHILE

Golden Beet, Mango, Serrano,
Cucumber, Chamoy, Chips

nf, gf, df
\$22

BURRATA

Charred Cucumber, English Pea, Pickled Tropea
and Caper Vinaigrette, Hazelnut

v
\$18 / \$34

FAVA BEAN TOAST

Fava Bean and Avocado Spread,
Pickled Tropea Onion, Pistachio, Mint, Radish

vg, df
\$16

LOCAL CHEESE & CHARCUTERIE

Chef’s Selection of Local Cured Meats and
Cheeses, House Pickles, Jam, Grilled Bread

nf
\$30

ENTR ES

GRILLED CHICKEN THIGHS

Cucumber, Grilled Scallion,
Pickled Chili, Yogurt, Crispy Garlic

nf, gf
\$25 / \$50

ROASTED PORK CHOP

Green Bean Salad, Charred Spring Onion,
Pepperoncini, Olive, Spiced Pecans, Montamore

gf
\$45 / \$90

FISH FRY

Honey Mustard Brussels Sprout Slaw,
Pickled Tropea Tartar, Fries

nf
\$32 / \$64

CHARRED BROCCOLI

Broccoli-Tahini Puree, Candied Cashew Dukkah,
Saba, Mint

vg, gf
\$22 / \$44

PORTERHOUSE AU POIVRE FOR TWO

Roasted Maitake Mushrooms, Asparagus,
Watercress

nf, gf
\$160

LINGUINI WITH CLAMS

Littleneck Clams, Garlic Scapes, Knob Onion,
Calabrian Chili, Salsa Verde

nf
\$28 / \$56

SIDES

FRIED POTATOES

Salsa Macha Aioli

nf, gf
\$14

GREEN BEAN CASSEROLE

Braised Mushrooms with Sherry,
Fried Shallots

v, nf
\$14

DESSERTS

FRESH BAKED
COOKIES

v, nf
\$12

BANANA PUDDING

Rum Sabayon, Banana
Foster, Nilla Wafers

v, nf
\$12

WARM BISCUIT

Saut ed Seasonal Fruit,
Whipped Mascarpone,
Smoked Heaven’s Honey

v, nf
\$14

*The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs,
which can contain harmful bacteria, may cause serious illness. Individuals with certain health
conditions may be at higher risk if these foods are consumed raw or undercooked.*

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -