



DAYTIME

EVENT COSTS

FOOD

\$35 | PERSON

(PRICES DO NOT INCLUDE TAX & GRATUITY)

DRINK

+\$5 | PERSON - COFFEE & TEA

+10 | HOUR - UNLIMITED MIMOSAS

+\$15 | HOUR - BEER & WINE

+\$25 | HOUR - OPEN BAR (INCLUDES OUR HOUSE COCKTAILS)

MENU OPTIONS

ALL COURSE ARE SERVED FAMILY STYLE

BAGUETTE WITH BUTTER & JAM ON TABLE
(WILL BE ON THE TABLE WHEN YOU ARRIVE)

APPETIZERS

(CHOICE OF TWO)

AVOCADO TOAST
ARUGULA, LEMON, PECORINO

YOGURT
BLUEBERRIES, GRANOLA

KALE SALAD
CHARRED RED ONION DRESSING, BARLEY, DRIED CURRANTS, ALMONDS, PECORINO

BISCUITS & GRAVY
SOUTHERN STYLE

ENTREES

(CHOICE OF THREE)

PANCAKE
VANILLA & BOURBON ROASTED APPLES, WHIPPED CREAM

BEETS & EGGS
CRISPY POTATOES, ROASTED BEETS, KALE, GOAT CHEESE, SCRAMBLED EGGS, CITRUS VINAIGRETTE

POWER BOWL
KALE, BROCCOLI, BARLEY, GOMASIO, BLACK BEANS, HARD BOILED EGG, INVIGORATING DRESSING

SWORDFISH NICOISE (+\$10 FOR THIS OPTION)
GEM LETTUCE, POTATOES, HARICOT VERT, TOMATO, SOFT BOILED EGG, OLIVES, MUSTARD VINAIGRETTE

STEAK & EGGS (+\$10 FOR THIS OPTION)
GRILLED RIBEYE STEAK, EGGS, FRIES

SPECIAL ACCOMODATIONS CAN BE MADE FOR GUESTS WITH DIETARY RESTRICTIONS OR FOOD ALLERGIES.
IT'S BEST FOR OUR KITCHEN TO CONFIRM THE MENU 2 WEEKS IN ADVANCE.



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EVENT COSTS

FOOD

\$55 | PERSON
(PRICES DO NOT INCLUDE TAX & GRATUITY)

DRINK

+\$15 | HOUR - BEER & WINE
+25 | HOUR - WELL OPEN BAR (INCLUDES OUR HOUSE COCKTAILS)
+35 | HOUR - TOP SHELF OPEN BAR

MENU OPTIONS

ALL COURSE ARE SERVED FAMILY STYLE

APPETIZERS

(CHOICE OF TWO)

KALE SALAD
CHARRED RED ONION DRESSING, BARLEY, DRIED CHERRIES, ALMONDS, PECORINO

AVOCADO CROSTINI
ARUGULA, LEMON, PECORINO

STEAK TARTARE CROSTINI
FRIED CHICKPEAS, KEWPIE, CAPERS, CHIVES

CALAMARI
SPICY MARINARA, LEMON AIOLI, PICKLED MUSTARD SEEDS

AHI CRUDO
TRUFFLE-SOY VINAIGRETTE, AVOCADO, PUMPERNICKEL CROUTONS

ENTREES

(CHOICE OF THREE)

SWORDFISH NICOISE
GEM LETTUCE, POTATOES, HARICOT VERT, TOMATO, SOFT BOILED EGG, OLIVES, MUSTARD VINAIGRETTE

PAN FRIED RED SNAPPER
BARLEY, BROCCOLI, HARICOT VERT, CHARRED LEMON, HERB OIL, MICRO GREENS

CHICKPEA PAPPARDELLE
PARSNIPS, HEN-OF-THE-WOODS MUSHROOMS, ROASTED BRUSSELS, CHIVE

COCK-A-LEEKIE
CHICKEN BREAST, DATES, LEEKS, LAVENDER, BARLEY, CORNED BEEF, DUMPLING

RIBEYE STEAK
HERBED BUTTER, PETITE SALAD, FRIES

MARKET VEGETABLES

(+5 | PERSON FOR EACH ADDITIONAL ITEM)

OVEN ROASTED ACORN SQUASH | CIPPOLINI SOUBISE, CANDIED PECANS

FRIED BRUSSEL SPROUTS | POMEGRANATE VINAIGRETTE, MINT & BASIL YOGURT

ROASTED BROCCOLI RABE | BROWN BUTTER & HAZELNUT EMULSION

SAUTEED KALE | CHAMPAGNE, WHITE ONION, GARLIC

DESSERTS

(CHOICE OF TWO)

FLOURLESS CHOCOLATE CAKE | ROOIBOS INFUSED CREAM & POMEGRANATE SEED

APPLE PIE-TTE | FRESH CREAM

VANILLA CREME BRULEE | TOASTED GRAPEFRUIT

PANNA COTTA | OLIVE OIL & GOMASIO

SPECIAL ACCOMODATIONS CAN BE MADE FOR GUESTS WITH DIETARY RESTRICTIONS OR FOOD ALLERGIES.
IT'S BEST FOR OUR KITCHEN TO CONFIRM THE MENU 2 WEEKS IN ADVANCE.

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PARTIES

DRINKS & SNACKS

FOR PARTIES OF 15-30, OUR PLATTERS ARE A GREAT WAY TO HAVE DRINKS & LITE BITE SNACKS FOR EVERYONE TO SHARE. THE 'BIG TABLE' LOCATED IN THE FRONT OF OUR BAR GIVES YOUR GUESTS AN AREA TO GATHER. GUESTS CAN ORDER FROM A COCKTAIL SERVER OR START TABS AT THE BAR. WEATHER PERMITTING, PLATTERS CAN ALSO BE SERVED ON THE PATIO & IN THE BACKROOM. IF YOU ARE INTERSTED IN RENTING OUT THE PATIO OR BACKROOM AS A PRIVATE SPACE, PLEASE INQUIRE FOR PRICING.

PLATTERS

EACH SERVES APPROXIAMETLY 10 GUESTS

\$25

AVOCADO CROSTINI
ARUGULA & CHICORY SALAD, LEMON, SHAVED PECORINO ROMANO

BUTTERNUT SQUASH ARANCINI
ROASTED MUSHROOMS, BOURBON WHIPPED MARSCAPONE

ALBONDIGAS
SPICY ROASTED RED PEPPER COULIS

TUSCAN KALE & ARTICHOKE DIP
SERVED WITH WARM BAGUETTE

\$35

CRAB CROSTINI
SESAME AND GINGER AIOLI, LIME

AHI CRUDO
ON PUMPERNICKEL CROUTONS, AVOCADO, SCALLION

STEAK TARTARE CROSTINI
KEWPIE, FRIED CHICKPEAS, CAPERS, CHIVE

FRIED BRUSSEL SPROUTS
POMEGRANATE VINAIGRETTE, MINT & BASIL YOGURT

OVEN ROASTED ACORN SQUASH
CIPPOLINI SOUBISE, CANDIED PECANS

(PRICES DO NOT INCLUDE TAX & GRATUITY)

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