

Sunday, July 10th, 2022

Fin De La Baie Oyster	4	
fresno hot sauce • lemon • mignonette		
Valley Pearl Oyster	4.5	
fresno hot sauce • lemon • mignonette		
Jumbo Shrimp Cocktail	24	
cocktail sauce • lemon		
Australian Wagyu Tartare	28	
urfa chilli • egg yolk gel • pullman toast		
Grilled Brokaw Avocado	14	
smoked avocado tree honey • yogurt • extra virgin avocado oil		
Add 30g kaluga caviar 85		
Wagyu Sourdough	12	
smoked butter • borba family farms berry jam		
Embered Diver Scallop	24	
fenugreek sauce • grilled chicory • lemon marmalade		
Brentwood Corn & Carolina Rice	26	
smoked corn bisque • truffle confit • crispy leek		
Smoked Bone Marrow	28	
sourdough • strawberry jam		
The Alderwood Cheeseburger	16	
onion jam • garlic aioli • b&b pickles • sesame bun		
Sandwich Add-ons	3 ea	
Bacon	Blue Cheese	
Local Egg	Extra Patty	
Avocado	Swiss Cheese	
Caesar Salad	18	
garlic croutons • grana padano • preserved lemon		
Salad Add-ons		
Local Egg	3 Grilled Chicken	14
Blue Cheese	3 Grilled Shrimp	16
Anchovy	5 Grilled Hanger Steak	21
Berkshire Pork Tenderloin	55	
mustard jus • sauerkraut • patty pan squash		
Monterey Halibut	50	
guanciale brodo • trout roe • romano beans • zucchini		
Australian Wagyu Bavette	65	
sauce bordelaise • creamed haricot vert • shiitake		
Australian Wagyu Tenderloin	110	
sauce bordelaise		
Allen Brothers Bone-In Ribeye	155	
sauce bordelaise		
A5 Japanese Ribeye (4oz min)	40/oz	
sauce bordelaise • sancho peppercorn		
Baked Potato Pommes Frites	14	
garlic aioli • baked potato seasoning		
Signature Hen-of-the-Woods	21	
celery root cream • maple gastrique		
Roasted Bok Choy	19	
pineapple tonkatsu • summer peppers • benne seed		
Teta's Favorite Crème Brûlée	16	
Blueberry Chouquette	18	
lemon cream • blueberry compote • dark chocolate sauce		
Raspberry Dream Sundae	18	
pineapple compote • chocolate sauce • snickerdoodle		