



STARTERS

Caviar Service

Fried Old Bay Potato / Crème / Chive (1 oz. caviar) GF *Siberian Sturgeon \$135 - Kaluga Gold \$165 - Osetra Gold \$195*

Charcuterie

A Chef's selection of Cured Meats, Cheeses and Accoutrements / Feeds 4-ish.

Steak Tartare

5 Spice / Ceylon Cinnamon / Yolk / Crispy Potato / Summer Truffle GF

Torched King Salmon

Togarashi Pineapple Broth / Bourbon Smoked Sesame / Charred Jalapeno / Smoked Soy / Alder Salt / Bonito Flake

Crudo

Today's Catch / Yuzu Kosho / Lime / Fried Caper / Red Onion / EVOO / Sea Salt Chips

Lobster Hushpuppy

Meyer Lemon Hollandaise / Blood Orange Gastrique / Candied Jalapeno

Jumbo Lump Crab Jewel

Pickle Juice Horseradish Remoulade / Grilled Lemon

Corn Fritters

Whole Milk Whipped Ricotta / Creamed Honey / Chive

Shrimp Cocktail

Tossed in House Herb Blend / Lemon / House Cocktail Sauce / Pickle Juice Remoulade

1/3 lb \$13 - 2/3 lb \$25

Escargot

Garlic Chive Butter / Parmesan Reggiano / Puff Pastry

SALADS

Groganica Greens

Aquaponic Greens / Blackberry / Fresh Goat Cheese / Salted Cashew / Port Honey Vinaigrette

Monte Carlo Romaine "Caesar"

Horseradish / Clarified Bacon Fat / Pecorino Romano / Torn Sourdough / Hot Pepper Sauce / Squid Ink / Cantabrian White Anchovy

ENTREES

Lobster Roll \$37

Celery Leaf / Lemon / Butter / Finger Lime / Kewpie / Sixteen Bricks Split Top Bun

Sablefish \$59

Banana Vinegar / Papaya / Bourbon Soy / Chile / Tempura Maitake / Roasted Carrot

Pork Schnitzel \$29

Pepperoncini Mayo / Radish / Shallot / Baby Kale

Jerk Lamb Rib \$39

Pineapple Whiskey Lacquer / Buttered Plantain / Baby Bok Choy / Black Garlic

Diver Scallop \$57

Wild Mushroom / Spring Peas / Champagne Fromage D'affinois Cream

Spring Vegetable Risotto \$27

Zucchini / Tuscan Kale / Cippolini / Spring Peas / Blistered Tomato / Saffron / Lemon GF

Duck Breast \$41

Smoked Curry Syrup / Apricot Mirin Glace / Arugula Emulsion / Sea Salt Prune Jam / Goat Cheese Grits

24 ounce Bone in Ribeye ** MKT

Bone Marrow Butter / Shallot Crumb / Fine Herb GF

Beef Tenderloin ** MKT

8 oz Filet of Beef / Sauce Au Poivre / Broccolini / Fine Herb GF

Pasta Bolognese \$29

Burrata / Parmesan Reggiano / Pappardelle

SIDES

Roasted Brussel Sprouts \$16

Benton's Bacon / Vidalia / Red Wine Syrup / Romano Pecorino GF

Fried Red Potato \$15

Bone Marrow Butter / Alder Smoked Sea Salt / Chive GF

Whipped Ricotta Corn Pudding \$15

Thyme Scented Milk Sauce / Rye Crumb

Roasted Broccoli \$15

Lemon Aioli / Shaved Almond

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.