CHEF MATTHEW BYRNE

kitchen

START

Whipped Burrata 22 gfvg Baby Tomatoes, Fennel, Arugula, Basil Oil

Crispy Cheese-Steak Spring Rolls 20 shaved Ribeye, caramelized onions, American

Poached Gulf Shrimp 26 gf Cocktail, Old Bay Aioli, Lemon

Chicken Liver Mousse 19 gf house pickled veggies, toasted baguette

Ahi, Mango & Avocado Salad* 24 gf

Beet Salad 18 gf Blue, Walnut Oil, Sherry Vinegar, Baby Greens

Kitchen Salad 17 gf Chopped Greens, Veggies, Toasted Amaranth, Lemon Balsamic Dressing

Kitchen Caesar Salad* 17

Charred Corn & Crab cake 23/46 Tomato-Avocado Relish

Crispy Eggplant 22 vg Roasted Red Peppers, Tomato, Arugula, Parmesan

> Warm Baguette 7 Whipped Butter, Olive Oil

> > NEXT

Fettuccine Bolognese 32 parmesan

Filet of Beef 52 Garlic Spinach, Crispy Onion Rings, Blue

Simple Grilled Bronzino MP gf Charred Lemon, Olive Oil, Salt, Parsley, 2 Sides

Sautéed Daily Catch MP Grape Tomatoes, Capers, Lemon, 2 Sides

5 Spice Duck Breast 39 gf Sweet Mash, Gingered Kale, Hoisin Drizzle

Pan Roasted 2x Cut Pork Chop 38 gf Chèvre Whipped Potato, Apple-Ginger "Jam"

Seared Salmon 36 gf Kale-Corn-White Bean Succotash, Lemon Vinaigrette

Seared Strip Steak* 58 Herb Butter, Charred Asparagus, Parsley Fries*

Chickon Schnitzel 36

Chicken Schnitzel 36 Radish, Sweet Onion, Mushroom, Arugula, Fried Egg* Chef MB's Favorite Dish

Charred Cauliflower "Steak" 27 gfv Caramelized Eggplant, Field Mushrooms, Spinach, Calabrian Chili

Kitchen Burger 28 Grass Fed Chuck, Brisket, Short Ribs, Foie Gras, American, Charred Onions*

> "Simple Chicken" 34 gf Truffle Smashed, Garlic Spinach

> > SIDES 10

Parmesan String Beans vg Parsley Fries Sautéed Curly Spinach gfv Beets. Dill & Sweet Onions of v Butternut squash with Truffle Oil & Goat Cheese gf Smashed Potatoes gf Aliza's Israeli Salad gfv

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness. Per Chef's request, no substitutions allowed. gf = gluten free v=vegan vg=vegetarian