

SAMPLE MENU

SHAREABLE PLATES

BRUSSEL SPROUTS.....\$9⁰⁰

vermont maple syrup / applewood bacon / shallots

BABY KALE SALAD.....\$11⁰⁰

apple / raddish / beet / fennel / grilled lemon vinaigrette

CHARRED CORN & CRAB SALAD.....\$18⁰⁰

avocado mousse / 'pico de gallo' / cotija / cilantro / onion ash / crispy corn tortilla

SPINACH ARTICHOKE DIP.....\$13⁰⁰

grilled ciabatta / parmesan & asiago / sundried tomato

BAKED BRIE.....\$14⁰⁰

triple cream pecan crusted brie / house wild berry compote

UNCLE WANG 'S OCTOPUS.....\$18⁰⁰

sriracha dusted / fried lemon / cilantro / uncle wang's secret sauce

SWEETWATER WINGS.....\$12⁰⁰

honey garlic buffalo / bacon bourbon bbq or thai peanut sauce

FLATBREAD.....\$16⁰⁰

wasabi crema / smoked salmon / fried brussel sprout leaves / sweet drop / sesame

KOREAN BBQ TACOS.....\$14⁰⁰

pulled pork / hoisin bbq glaze / sweet ginger asian slaw / apple salsa

TUNA TARTARE*.....\$17⁰⁰

yellowfin / avocado / ginger / asian pear + cucumber / ginger / sesame seeds / taro root chips / fish sauce vinaigrette

HAND-PULLED MOZZARELLA.....\$17⁰⁰

smoked sea salt / heirloom tomatoes / olive tapenade / roasted garlic / basil & balsamic

INTIMATE PLATES

HOUSE BURGER*.....\$16⁰⁰

lettuce / pickled green tomato / red onion / special sauce / sharp cheddar / jojo fries

SAUSAGE & SHIITAKE RAGU.....\$14⁰⁰/\$26⁰⁰

pumpkin seeds / bread crumbs / buccatini / pecorino / fried sage

OVEN ROASTED CHICKEN BREAST.....\$24⁰⁰

patty pan squash / smoked pork belly / kumquat pan sauce

NEW YORK STRIP*.....\$28⁰⁰

kale + walnut pesto / sour fries / horseraddish grape tomatoes

OVEN ROASTED LAMB.....\$29⁰⁰

cauliflower puree / sweet drop / crimini mushroom / fig vincotto / hericot verts / lamb belly / pine nuts

• A gratuity of 20% may be added to parties of 6 or more •

• *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness •

SAMPLE MENU

CHEFS WORD

SEARED SCALLOPS

sweet corn ravioli / pea puree / lamb pancetta /
sweety drops
\$24⁰⁰

SMOKED BONE MARROW

pickled shrooms / breakfast raddish / fine herbs /
garlic bread
\$17⁰⁰

LOBSTER GNOCCHI

shallots / garlic / lobster brodo / truffle /
tarragon
\$28⁰⁰

SUPPLEMENTS

HAND CUT JO JO FRIES

\$6⁰⁰

LOCAL VEGGIES

\$7⁰⁰

CHEESY GNOCCHI

\$9⁰⁰

CURED & CURD

CURED

molinari soppressata + bresaola + whiskey salumi
mustard / pickles / olives
\$13⁰⁰

CURD

manchego + english ale cheddar + midnight moon goat
fresh fruit / truffle honey comb / crackers
\$12⁰⁰

THE WHOLE KIT & KABOODLE

cured meats + cheese / bells & whistles
\$22⁰⁰

GATHERINGS

LE FEAST

(UP TO 8 PEOPLE)

oven roasted bone in tenderloin + bernaise, gnocchi
mac + cheese, local veggies, jo jo fries, brussel sprouts,
heirloom tomatoes

INQUIRE FOR DETAILS

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