STARTERS

Local Oysters*  
Wölffer Verjus mignonette  | 22

Shishito Peppers  
yuzu vinaigrette, almonds  
togarashi sea salt  | 16

Beetroot Dip  
whole wheat pita, crudités  | 24

Tuna Tartare*  
avocado, plantain chips  
jalapeño  | 26

Lamb Lollipops  
shaved cucumber, spicy miso  | 26

PIZZAS

Margherita  
tomato base, mozzarella  
basil  | 22

Soppressata  
tomato base, fontina, parmesan  
hot honey  | 26

Buffalo Chicken  
ricotta blue cheese base, mozzarella  | 26

MAINs

Roasted Chicken  
broccolini, fingerling potatoes  
cipollini, dijon, lemon  | 34

Short Rib Macaroni & Cheese  
toasted bread crumbs, garlic  | 29

BBQ Ribs  
hand cut fries, coleslaw  
garlic ginger glaze  | 34

Local Clams  
linguine, white wine  
panko bread crumbs, lemon zest  | 36

Organic Salmon*  
black beluga lentils  
coconut red curry  | 38

Filet Mignon*  
potato purée, asparagus  
crispy leeks, Wölffer bordelaise  | 48

Sesame Crusted Tuna  
seaweed salad, forbidden black rice  
tamari, lime  | 40

Vegetable Medley  
asparagus, wild mushrooms  
fingerling potatoes, spicy miso  | 29

Pan Roasted Scallops  
truffle corn purée  
wild mushrooms  | 42

SALADS

Green Goddess Kale  
apple, avocado  
cranberries, almonds  | 18

Classic Greek  
kalamata, feta, cucumber  
tomato, sherry vinaigrette  | 18

Roasted Beets  
goat cheese, baby arugula, pistachio  
Wölffer rose vinaigrette  | 20

SIDES

Broccolini  
olive oil, sea salt  | 10

Zucchini Carrot “Noodles”  
chili, thai basil, garlic  | 10

Black Lentils  
coconut red curry  | 10

Grilled Asparagus  
olive oil, sea salt  | 10

*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.