



SNACKS

EPI BREAD, raspberry powder, beurre de baratte	5
GF CASTELVETRANO OLIVES, citrus, rosemary, lavender	7
SALMON POKI TACO, tropical salsa, cilantro, 2pcs	7
GF CHARRED EDAMAME, citrus salt	7
GF CHEF'S TRAIL MIX, nuts, dry fruits, chocolate	6
GF BLISTERED SHISHITO PEPPERS, umami sauce, furikake, bonito	7
BABA GANOUSH, pine nuts, pomegranate, tiny veggies, pita	8

FOR THE TABLE

★ SOUP DU JOUR,	14	
★ TUNA TATAKI, white chia seed ponzu, furikake, crispy allium, shiso		19
GF BRUSSELS SPROUT, apricots, goat cheese, honey coriander gastrique		15
GF OCTOPUS, garlic hummus, crispy chickpea, za'atar sauce, cilantro		21
KIMCHI MAC & CHEESE, torchio pasta, gochujang, trio of cheese, bacon crumble		18
GF BUFFALO CHICKEN WINGS, white cheddar ranch, house pickle		16
FRIED CALAMARI, pickle Fresno, sriracha aioli, marinara, charred lemon		15
GF JUMBO SHRIMP COCKTAIL, vodka cocktail sauce, lemon, old bay		18
CHEESY PITA, 24 months grana pandano, mozzarella, mascarpone, truffle oil, saba		15
STEAMED MUSSELS & CLAMS, coconut curry, lemongrass, kaffir, grilled sourdough		22
CHEESE & CHARCUTERIE, choice of two cheese, two charcuterie & seasonal accompaniments		32

SALADS

GF GARDEN SALAD, organic mixed greens, V feta, seasonal fruit, champagne vinaigrette	16
★ CAESAR, romaine lettuce, parmesan, anchovy, croutons, chive, egg yolk sauce	17
GF COBB SALAD, mesclun green, tomatoes, bacon, hardboiled egg, avocado, blue cheese	17
GF BEET SALAD, pear, goat cheese, pomegranate, arugula, kale, fennel, honey, balsamic	17
★ SESAME CHOPPED SALAD, napa cabbage, orange sesame vinaigrette, sliced almonds, cranberry	17

ADD PROTEIN:

<u>VEGETARIAN:</u>	<u>SEAFOOD:</u>	<u>LAND:</u>
Grilled Tofu 6	Shrimp 12	Ribeye "Fillet" 26
Roasted Cauliflower 8	Salmon 12	Grilled or Fried Chicken Breast 11

SANDWICHES & BURGERS Choice of Salad or Duck Fat Fries

★ ARTICHOKE SANDWICH, tomato, piquillo pepper, avocado pesto, sprouts	19
★ B.L.A.T. applewood bacon, avocado silk, heirloom tomato, truffle honey, sourdough	19
★ FRIED CHICKEN POMODORO, fresh mozzarella, basil mayo	20
★ SMASH BURGER, two angus patties, true American cheese, lettuce, tomato, brioche	20
★ PARK CLUB CHEESESTEAK, provolone, caramelized onion, roasted garlic aioli, hoagie roll	22
★ LOBSTER CROISSANT, avocado, arugula, dill aioli	32
★ MILLION \$ BURGER, angus meat, lobster, truffle, duck liver, caviar, 24k bun	100

ENTREE

CHICKEN MILANESE, red chili arugula salad, shave parmesan, capers, burnt lemon	26
LOBSTER LINGUINI, garlic, thyme butter, parmesan, sauvignon blanc, micro basil	36
FISH & CHIPS, cod, malt vinegar, tartar sauce, house fries	26
GF CATCH OF THE DAY, forbidden rice, root vegetable, ginger dashi	35
GF STEAK FRITES, ribeye "fillet", house fries, l'entrecôte sauce	35

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. 20% gratuity added for parties of 6 or more.
 GF - Gluten free items. ★ Item can be modified to be Gluten free, bread substitute available. Ask server for more details. \$20 corkage fee