

# Host

CHEF LOGAN ROBB

## APPETIZERS

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CHARCUTERIE \$20  
salami. coppa, marcona almonds.  
jam. cracker

BURRATA \$18  
roasted red peppers. balsamic.  
EVOO (vg)

BIBB SALAD \$16  
radish. sugar snap pea. sourdough.  
green goddess dressing. (v, vg, gf\*)

WILD SALMON TARTAR \$21  
calamansi lime. smoked chilli. english  
pea. shiso. sesame cracker (gf)

CHICKEN SATAY \$20  
peanut curry. pickled cucumber  
& shallot (gf)

FRIED CALAMARI \$22  
thai green chili dipping sauce

VEGETARIAN EGG ROLLS \$18  
sweet chili sauce (v, vg)

TUSCAN STYLE CHICKEN WINGS \$18  
herb & citrus marinade.  
salsa verde (gf)

consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness

Parties of 5 or more we add 20% gratuity - credit card  
processing fee of 3% is applied

## MAIN DISHES

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SPICY RIGATONI PALOMINO \$32  
italian sausage. stewed tomato.  
calabrian chili. cream. fresh basil

WILD SALMON \$38  
green coconut curry.  
stir fried morning glory & dill (gf)

TOMATO BRAISED SAUSAGES \$32  
polenta. peppers. apples. onion.  
(gf)

BREADED PORK CHOP \$40  
spätzle. sauerkraut. mustard jus

14OZ NY STRIP \$50  
roasted fingerling potato. salsa  
verde. crispy shallots (gf)

PAD THAI \$25  
stir fried rice noodle. egg. tamarind  
sauce. peanuts. bean sprouts.  
green onion. shrimp +8.  
chicken +6. beef +7

## DESSERTS

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CREME BRÛLÉE \$14  
thai tea & sesame (gf)

ICE CREAM \$9  
pick a scoop: coconut. mango.

v-vegan, vg- vegetarian, gf- gluten free