

Dinner Menu

Starters

Burrata 19

heirloom tomatoes, sliced prosciutto, arugula pesto, herbed crostini, aged balsamic

Whipped Ricotta Tartine 16

fresh fig, caramelized pistachio, truffle honey, grilled naan

Squash Fritters 13

tomato confit, romesco aioli

Vegan Dumplings 13

coconut sauce, red curry oil

Escargot 13

garlic, shallot, parsley, Pernod butter, toast points

Oysters* \$3.50 each

on the half shell, lemon wedge, tabasco, seasonal mignonette

Baked Clams 19

bacon, sausage, sourdough breadcrumbs

Crab and Avocado 19

ruby grapefruit, house kimchi, miso dressing

Salads

add chicken 7 shrimp 9 steak 10*

Marygold's 9/15

gem lettuce, endive, shaved fennel, asparagus, sugar snap pea, manchego, dates, truffle vinaigrette

Caesar 10/16

gem lettuce, parmesan fondue, sourdough crouton, parmesan crisps, caesar dressing

Endive 8/14

sliced endive, gem lettuce, grapes, dried cranberry, candied walnut, crumbled blue cheese, champagne vinaigrette

Chopped Thai 16

tomato, cucumber, red onion, basil, mint, cabbage, peanut, chili lime dressing

Mains

Grilled Sea Scallops* 39

pork belly, white hominy, salsa verde, honey chipotle glaze

Filet of Sole 30

fresh herb and sugar snap pea salad, rice noodles, sweet & spicy chile lime sauce

Roasted Cod 32

pea puree, crab & corn salad, roasted tomato vinaigrette

Pan Roasted Chicken Breast 29

Greek vegetable salad, herb vinaigrette

Grass Fed Wagyu Coulotte Steak 40

sautéed spinach, potato gratin, black truffle sauce

Steak Frites* 45

prime NY strip, caramelized shallot, french fries
choice of horseradish, chimichurri or sauce bordelaise

Beef Shepherd's Pie 29

root vegetable, whipped potato topping

Campanelle Pasta 25

fluted pasta, asparagus, peas, prosciutto, sun-dried tomato cream

Vegetable Fried Rice 26

napa cabbage, sugar snap pea, house kimchi, garlic soy

The Burger* 21

certified angus beef, melted taleggio, guanciale, cherry pepper,
brioche bun, french fries
sub house salad +\$2

Desserts

Our desserts are lovingly made in-house daily.
please ask your server or bartender about today's offerings