

🔪 **STARTERS** 🔪

CAPE COD OYSTER ON THE HALF SHELL*

*pickled onion mignonette slushy, horseradish cocktail sauce
half dozen 17. | full dozen 34.*

SAUSAGE & SPREADS BOARD [GF]

*our chef's selection of sausages & spreads served with grilled
arepas, house morcilla sausage, garlic pork & apple sausage,
chorizo, fresh ricotta, pimento spread, black fig jam 17.*

ESCARGOT BOURGUIGNON

twice-cooked with garlic, parsley butter, puff pastry 14.

SAFFRON MUSSELS [GF]

*tomato, garlic, white wine sauce 14.
{ add a side of our hand-cut fries +3. }*

PAN-SEARED CRAB CAKES

blue point crab, red pepper, onion, remoulade sauce 15.

DAILY CHARCUTERIE BOARD

*daily selection of cured meats, cheeses & accoutrements
cured meats board 13. | cheese board 9. | combo board 20.*

🔪 **SOUPS + SALADS** 🔪

ONION SOUP

*slow-cooked onions, beef broth, baguette,
melting muenster, Swiss cheese 9.*

TORTILLA CHICKEN SOUP

*onions, cilantro, tomatoes, garlic,
paprika, cayenne pepper 10.*

CORN BREAD CAESAR

*chopped romaine, cornbread croutons,
white anchovy dressing, grana padano 12.*

KALE SALAD

*fresh cranberries, sliced almonds,
feta cheese, lemon-mustard dressing 9.*

MESCLUN [GF]

*simple house mixed greens, dried cranberries,
shallot & sherry vinaigrette 8.
{ add goat cheese +4. }*

SALAD ADD-ONS:

**add grilled shrimp +9. add grilled chicken +6.
add smoked salmon +6. add pan-seared salmon +9.
add grilled hanger steak*+12.**

🔪 **SMALL PLATES** 🔪

HOUSE RICOTTA

*fresh honeycomb, mission fig jam;
served with grilled baguette, tarragon 9.*

SMOKED SALMON [GF]

*cucumber roll, capers,
lime cream cheese 12.*

FRIED MUSHROOM SALAD

*crispy portobello & shiitake;
roasted garlic mayo 8.*

SEARED TUNA*

*sesame seeds, cherry tomatoes,
cherry peppers, soy dressing 13.*

SHRIMP CHORIZO

*cherry pepper & plum tomato
white wine sauce, toast points 13.*

BACON DEVEILED EGGS [GF]

*hard-boiled eggs, applewood-smoked
bacon, micro greens 9.*

🔪 **SANDWICHES** 🔪

served with hand-cut fries & green apple coleslaw

FRIED CHICKEN SANDWICH

*meltd Swiss, prosciutto, jalapeño coleslaw 14.
{ add over-easy egg +2. }*

CENTRAL BURGER*

*half-pound sirloin, garlic bacon bits, lettuce, tomato, onion;
choice of muenster, pepper jack or cheddar cheese 14.*

VEGETARIAN BURGER

*quinoa, lentil, chili, carrot burger, lettuce,
tomato, onion, roasted red pepper aioli 13.*

🔪 **FLATBREADS** 🔪

FIG-N-PROSCIUTTO

baby arugula, goat cheese, caramelized shallots 14.

T&M

roma tomato, fresh mozzarella, basil, garlic oil 10.

MUSHROOM

*sautéed shiitake, confit shallots,
curried honey, smoked gouda 13.*

SHRIMP ROCKEFELLER

creamed spinach, applewood-smoked bacon, cheddar 14.

🔪 **PLATES** 🔪

STEAK FRITES*

*grilled hanger steak, hand-cut fries,
lemon roquefort butter, beef jus 27.*

CHICKEN CORDON BLEU

*fleur de lis, Swiss, green beans,
cheddar mashed potatoes 20.*

BEEF BOURGUIGNON [GF]

*burgundy wine braised beef short rib, cheddar
mashed potatoes, honey-butter baby carrots 26.*

SEASONAL PAPPARDELLE

*mélange of seasonal vegetables with root stock,
lemon zest, parmesan 19.
{ add shrimp +9. | add chicken +6. }*

GRILLED SWORDFISH* [GF]

*pesto-basil risotto,
smoked tomato pepper sauce 28.*

ROASTED HALF CHICKEN [GF]

corn polenta, baby bok choy, au jus 19.

SEARED SCALLOPS

lima bean succotash, cheddar grits 28.

PAN-SEARED DUCK BREAST

*green pea couscous, grilled asparagus,
orange glaze sauce 27.*

ROASTED SALMON* [GF]

red quinoa, brussels sprouts, green pea purée 26.

🔪 **SIDES** 🔪

Hand-Cut Fries 6.

Cheddar Mashed Potatoes 7.

Lima Bean Succotash 7.

Honey-Butter Baby Carrots 8.

Green Pea Risotto 8.

Garlicky Brussels Sprouts 8.

Grilled Asparagus 9.

EXECUTIVE CHEF WILDER GOMEZ | EXECUTIVE SOUS CHEF MAURICIO GOMEZ
[GF] GLUTEN-FREE OR GLUTEN-FREE OPTION AVAILABLE

**These items may be cooked to order or served raw /undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prior to placing your order, please inform your server if anyone in your party has a food allergy.*