

ALL DAY

Served Daily 11:30 AM - 10:00 PM

SHAREABLES

CHEESE & CHARCUTERIE | 34

Honeycomb | Fig Jam | Tarragon Mustard | Dried Fruit
Pickled Vegetables | Basil Aioli

MEZZE PLATTER | 30

Lamb Meatballs | Roasted Garlic Hummus | Muhammara
Baba Ghanoush | Tzatziki | Tabbouleh | Pickled Vegetables

SPINACH ARTICHOKE DIP | 20

Corn Tortilla Chips | Spinach | Artichoke Hearts
Redneck Cheddar | Truffle Oil
+ADD CRAB MEAT* | 14+

IRISH TOTS | 20

Pickled Fresnos | Green Onions | Redneck Cheddar
Bacon Lardons | Tomato Confit | Ranch Crema

TRUFFLE BOURBON MAC 'N' CHEESE | 20

Redneck Cheddar | Bacon Lardons | Gremolata
Pecorino Crumble

CALABRIAN WINGS | 20

Texas Honey | Gorgonzola | Calabrian Peppers
Ranch Dressing | Carrots | Celery

SWEET CORN | 18

Fried Corn | Cotija Cheese | Valentina® Crema
Aleppo Pepper

CRISPY BRUSSELS SPROUTS | 18

Bachan's® Japanese BBQ Sauce | Goat Cheese
Bacon Lardons

HAND-TOSSED

OLD WORLD PEPPERONI | 22

Mozzarella | Pepperoni | Oregano

FORAGER'S DELIGHT | 22

Shaved Gouda | Béchamel | Wild Mushrooms
Goat Cheese | Truffle Oil | Sea Salt

CASABLANCA | 22

Garlic Confit | Arugula | Merguez Sausage | Mozzarella
Extra Virgin Olive Oil

BIANCA | 22

Chicken | Artichoke | Mozzarella | Bacon | Pickled Red
Onions Arugula | Extra Virgin Olive Oil | Sea Salt

MARGHERITA | 20

Mozzarella | Basil | Baby Heirloom Tomatoes

GARDEN

ARUGULA AND PROSCIUTTO SALAD | 20

Arugula | Prosciutto | Parmesan
Calabrian Peach Vinaigrette | Gorgonzola Cheese
Fresh Cracked Pepper

HEIRLOOM TOMATO & BURRATA | 18

English Cucumber | Shaved Red Onion
Goat Cheese | Basil | Cracked Pepper
Extra Virgin Olive Oil | Crostini

BUTTERLEAF WEDGE | 18

Bacon Lardons | Pickled Red Onions
Egg | Bleu Cheese | Pumpkin Seed
Tomato Confit | Ranch Dressing

CAESAR SALAD | 16

Romaine Hearts | Croutons | Parmesan | Anchovies
Extra Virgin Olive Oil | Cracked Pepper | Sea Salt

+ ENHANCE YOUR GREENS +

Grilled Chicken 12 | Scampi Shrimp* 14 | Pepper Crusted Tuna* 16 | Steak* 18

SEASONAL SOUPS

Cup | 9

TOMATO BASIL LENTIL DU JOUR

EAT WELL

Nutritious dishes, handcrafted by our
Chef with guests' well-being in mind.

 = GLUTEN-FREE  = VEGAN

GRILLED ARTICHOKEs | 20

Extra Virgin Olive Oil | Lemon Vinaigrette
Micro Mint | Sea Salt

TUNA POKÉ BOWL* | 28

Bulgur Wheat | Edamame | Cucumbers | Avocado
Sriracha Mayo | Soy Sauce | Green Onions

LEMON GLAZED SALMON* | 36

Sweet Potatoes | Brussels Sprouts | Quinoa
Watercress | Shaved Fennel

ROASTED CAULIFLOWER STEAK | 28

Passata | Shaved Fennel | Watercress
Zucchini Caponata | Fig Balsamic

ZUCCHINI NOODLES | 26

Black Garlic | Sugar Snap Peas | Passata
Baby Tomatoes | Wild Mushrooms

ASIAN COBB | 18

Cabbage | Edamame | Crispy Rice Noodles
Mandarin Oranges | Roasted Cashews
Seaweed Furikake | Pickled Fresnos
Sesame Dressing



18% gratuity will be added to parties of 6 or more guests

Eat Well items are prepared in vegetable oil. All other fried items are cooked in traditional beef tallow.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness, especially if you have certain medical conditions.

ALL DAY

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HANDHELDS

KNIFE & FORK BURGER* | 28

Dry-Aged Wagyu | Heirloom Tomato | House Pickle
Charred Onions | Pork Belly | Everything Brioche Bun

WAGYU SMASHED BURGER* | 24

Everything Brioche Bun | Redneck Cheddar | Charred Onions
Boar's Head® Bacon | Cracked Pepper Aioli | Baby Arugula

ALLIGATOR CHICHARRÓN TACOS | 24

Cabbage | Pickled Onions | Fresno Peppers
Smashed Avocado | Red Pepper Crema | House Chips

+GO MEATLESS: SWAP ALLIGATOR FOR SHIITAKE MUSHROOMS+

FRIED CHICKEN SANDWICH | 24

Everything Brioche Bun | Pickled Red Onions | Slaw
B&B Pickles | Hot Honey

TURKEY STACK | 22

Sourdough Bread | Smashed Avocado | Butter Lettuce
Pickled Red Onions | Havarti Cheese | Creole Mustard Aioli

TRUFFLE GRILLED CHEESE | 22

American Cheese | Sourdough Bread | Truffle Butter
Basil Cream Cheese

MAINS

SPAGHETTI AL NERO | 42

Shrimp | Lobster | Tomato Concassé
Béchamel | Calabrian Peppers | Fried Basil

CRAB CAKE POUTINE | 40

Duck Fat Gravy | Gremolata | Goat Cheese
Potato Cracklins | Charred Asparagus

+GO MEATLESS: SWAP CRAB FOR LION'S MANE MUSHROOM+

PRISTINE CATCH* | 38

Market Fish | House Lentils | Asparagus

ROASTED CHICKEN MADEIRA | 36

Smashed Taters | Wild Mushrooms
Asparagus | Chicken Jus

PAPPARDELLE BOLOGNESE | 34

Wagyu Beef | Tomato Concassé | Fried Basil
Fresh Cracked Pepper

+ADD A SIDE+ see companions below

CHEF'S SELECTIONS

A curated collection of this season's inspirations, hand-selected by our Chef to celebrate the freshest flavors of the season.

TEXAS WAGYU NEW YORK STRIP* | 62

Charred Asparagus | Herb Butter | Mac 'N' Cheese | T54 Steak Sauce



THE GRINDER | 22

Hoagie Bun | Extra Virgin Olive Oil | Boar's Head® Ham, Prosciutto, and Salami | Havarti | Provolone
Parmesan | Herb Aioli | Heirloom Tomato | Shredded Iceberg | Shaved Onion | Pepperoncini | House Chips

COMPANIONS

TRUFFLE, BOURBON & LOBSTER MAC 'N' CHEESE | 30

TRUFFLE FRITES | Gremolata | Pecorino | 16

SEASONAL VEGETABLE MÉLANGE | 12

HOUSE FRITES | Peri Peri Seasoning | 12

GARLIC WHIPPED POTATOES | 12

CHARRED ASPARAGUS | Lemon Butter | Black Garlic | 12

MARKET SALAD | Market Greens | Shaved Carrots

Baby Tomatoes | English Cucumber | Pickled Onions | 10

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