

[VG] vegetarian

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

TO START

local harvest gazpacho (V) 15

ask your server for today's selections

bread + butter (VG) 11

seeded pain au lait, pull-apart, St. Brigid's butter, smoked salt, rosemary

oysters (GF, OW) 6/25 or 12/48

mignonette, horseradish, lemon

albacore tuna (GF) 24

ponzu, olives, capers, espelette, burnt sesame rice chips

impossibly vegetarian tempeh ribs (VG) 18

Gochujang Sauce, house pickle, corn

duck wings 20

maple chili, crispy garlic

burrata 29

burrata, tomatoes, chili crisp, white anchovy, pinenuts + herbs

cheddar, artichoke + crab dip 22

served with tortilla chips

cheese board (VG) 28

chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough, Jöey Nordic seed crisps

charcuterie board 28

locally cured meats, house-made pickles, Devonshire mustard, Jöey Nordic seed crisps

SALADS

baby gem caesar 19

shaved fennel, radish, bacon, miso croutons, parmesan, fermented caesar dressing

tomato + watermelon salad (VG, GF) 18

pickled watermelon, violet liquor, Lighthall Feta, house dressing, Za'atar, herbs

*vegan feta available on request

big salad (VG, GF) 18

baby gem, kale, red cabbage, carrot, radish, sesame dressing, mandarin oranges, seedy crunch, microgreens

HANDHELDS

Drake burger 26

toasted brioche, Colby cheese, Drake sauce, red onion, lettuce, pickle, hand-cut fries

add bacon +2

Kentucky fried tofu sandwich (V) 25

vegan ranch, cabbage slaw, pickles, ciabatta, hand-cut fries

MAINS

fried eggplant (V) 26

silken tofu baba ghanoush, cucumber, cherry tomatoes, pomegranate, red onion, mint, vegan feta

charred octopus (OW) 26

edamame hummus, crispy potatoes, zucchini, piquillo peppers, pickled fennel, aji verde

London fish + chips (OW) 25

haddock, curry sauce, mushy peas, hand-cut fries

Prinzen chicken schnitzel 30

Parsley garlic butter, glazed carrots, mustard spaetzle, carrot top pesto, hot honey

shrimp + scallop casarecce pasta 38

tomato bisque, asparagus, confit tomatoes, feta, lemon crunch

miso glazed turbot (GF) 43

miso maple marinade, bok choy, shitake, chili crisp

Australian lamb rack (GF) 58

roasted fingerling potatoes + caramelized fennel, date onion jalapeno chutney

Iberico pork chop (GF) 39

chimichurri, piquillo peppers, sweet potato mash

8oz hanger steak 36

hand-cut fries

choice of red wine jus, truffle jus or chimichurri

10oz striploin steak 55

hand-cut fries

choice of red wine jus, truffle jus or chimichurri

++ SIDES

+++ SIDES

grilled local mushrooms (VG) (GF) 14

oyster + cinnamon caps, thyme, lemon

local harvest vegetables (VG) 12

chipotle lime butter

jalapeño cornbread (VG) 12

cilantro crema, pickled jalapeño, scallion

crispy fingerling potatoes (V) 12

lemon rosemary + garlic

Drake fries (VG) 9

house cut

make 'em fancy

w/ Parmesan + truffle butter +5



Consuming raw or undercooked foods increases the risk of foodborne illness. Items may have been in contact with nuts, gluten + other allergens. Inform your server of any allergies. A 20% gratuity will be added to parties of 8 or more.

Amanda Ray

