



SHAREABLES

PORK BELLY CHARRED BRAISED PORK BELLY, JALAPEÑO CHEDDAR CORNBREAD, MAPLE MOLASSES GASTRIQUE, HARISSA, HEIRLOOM TOMATO AND PEPPER JAM \$15

BRUSSELS SPROUTS CRISPY BRUSSELS, TOASTED MARCONA ALMOND, HARISSA, AGED SOY AND SHERRY REDUCTION \$11

COLD WATER OYSTERS ON THE HALF SHELL* HALF DOZEN, MIGNONETTE, LEMON, HORSERADISH, CHARRED TOMATO COCKTAIL SAUCE \$22

GRILLED OYSTERS HALF DOZEN* FENNEL SHALLOT COMPOUND BUTTER, LEMON THYME GREMOLATA \$22

CLASSIC SHRIMP COCKTAIL* CHARRED TOMATO COCKTAIL SAUCE, HORSERADISH, LEMON \$14

TRUFFLE POMMES FRITES GRATED ORANGE PARMESAN CRUMBLE, FEATHERED PARMESAN, TRUFFLE AND GARLIC CONFIT AIOLI \$8

DUCK CONFIT SPRING ROLLS ASIAN VEGETABLE MEDLEY, SHIITAKE MUSHROOMS, SWEET AND SOUR ORANGE SAFFRON SAUCE \$15

WILD MUSHROOM ARANCINI TRUFFLE AND WILD MUSHROOM RISOTTO, MASCARPONE AND WHIPPED CRÈME FRAICHE, FENNEL AND ITALIAN PARSLEY SALAD \$11

GRILLED STUFFED CALAMARI* ITALIAN SAUSAGE, NORI, TOMATOES, PEPPERS, ARUGULA, SPICY ROMESCO EMULSION, ANNATTO POWDER \$15

FRIED GREEN TOMATOES APPLEWOOD SMOKED CHEDDAR PIMENTO CHEESE, RED PEPPER COULIS, LARDONS, HEIRLOOM TOMATO AND PEPPER JAM \$12

TUNA AND SALMON TARTARE* RED PEPPER, SHALLOTS, CUCUMBER, GINGER MISO- HOISIN MARINADE, FURIKAKE, WONTON AND POTATO CRISP \$16

BLACKENED FLAME KISSED AHI TUNA* KIMCHI VEGETABLE STIR FRY, SHIITAKE MUSHROOMS, COCONUT CARROT PUREE, WASABI GINGER CREAM \$16

BLISTERED SHISHITO PEPPERS HOT HONEY, NUTRITIONAL YEAST, SMOKED SALT \$9

CASPERS CAVATAPPI AND CHEESE CAVATAPPI PASTA, FIVE CHEESE SAUCE, LEMON THYME GREMOLATA, FEATHERED PARMESAN \$8

FROM THE FARM

CITRUS CAESAR HEARTS OF ROMAINE, BRIOCHE GARLIC CROUTONS, FEATHERED PARMESAN, WHITE ANCHOVY, LEMONY CAESAR DRESSING \$7 / \$13

SPRING SALAD MIXED GREENS, CUCUMBER, HEIRLOOM CHERRY TOMATOES, PICKLED CARROTS, SUGAR SNAP PEAS, CHARDONNAY VINAIGRETTE \$7 / \$13

BIB LOCAL HYDROPONIC BIBB, GRANNY SMITH APPLES, DRIED CRANBERRIES, RICOTTA SALATA, HONEY ROASTED PISTACHIO, WHITE BALSAMIC VINAIGRETTE \$13

ARUGULA LOCAL ARUGULA, TOASTED ALMONDS, SWEET PEPPER RINGS, HEIRLOOM CHERRY TOMATOES, GOAT CHEESE CRUMBLE, CITRUS HERB VINAIGRETTE \$13

CHILLED BEET SALAD SHAVED FENNEL BULB, ITALIAN PARSLEY, TOASTED ALMONDS, MANDARIN ORANGES, HERB GOAT CHEESE, ARUGULA, LEMON HERB VINAIGRETTE \$10

SALAD TOPPERS

GRILLED CHICKEN \$8 / GRILLED SHRIMP \$8 / SALMON* \$12 / AHI TUNA* \$12 / 4OZ FILET* \$16

JL CASPERS



A T R O A R



LARGE PLATES

8 OZ CAB FILET* TRUFFLE AND WILD MUSHROOM RISOTTO CAKE, SAUTEED ASPARAGUS, CONFIT MUSHROOM SALAD, RED WINE PORT REDUCTION, ROSEMARY AND SAGE SALSA VERDE \$46

14 OZ BLACKENED CAB RIBEYE* ROSEMARY GARLIC CONFIT MASHED POTATO, HONEY BOURBON CARROTS, BLUE CHEESE FONDUE SAUCE \$42

KOBE BURGER* 8 OZ KOBE BURGER, HORSERADISH TRUFFLE DIJONAISE, APPLEWOOD SMOKED CHEDDAR, MIXED GREENS, CARAMELIZED ONION, TOMATO, HOUSE PICKLES WITH TRUFFLE POMMES FRITES \$20

SHRIMP & RED MILL GRITS* POPCORN AND SMOKED CHEDDAR GRITS, TRINITY OF PEPPER AND RED ONION MEDLEY, ANDOUILLE, WHITE WINE TASSO CREAM SAUCE \$21

PAN SEARED 10OZ HERITAGE FARMS PORK CHOP* POPCORN AND SMOKED CHEDDAR GRITS, BRAISED SPICED MUSTARD GREENS, TASSO TOMATO BECHAMEL, FRIED SAGE \$23

CONFIT DUCK BREAST* HARICOT VERTS, LEMON HERB BASMATI RICE, GRILLED APRICOT GLAZE, PICKLED TRINITY OF PEPPER, MIRIN AND ORANGE BLOSSOM HOISIN REDUCTION \$29

PAN SEARED CHILEAN SEA BASS* PINK PEPPERCORN PANKO CRUSTED, CREAMED ORZO, BROCCOLI FLORETS, WHITE BALSAMIC CHIMICHURRI, CONFIT TOMATOES, LAVENDER BALSAMIC REDUCTION \$38

PAN SEARED SALMON* HONEY DILL GLAZED, CARAMELIZED ONION FARRO, SAUTÉED HARICOT VERTS, WHITE BALSAMIC CHIMICHURRI, PEPPER CONFETTI, SPICY MICRO GREENS \$28

JOYCE FARMS CHICKEN BREAST CREAMED ORZO, SAUTÉED ASPARAGUS, PICATTA SAUCE, FRIED CAPERS, CONFIT TOMATOES \$23

MONGOLINA “BEEF” LEMON HERB BASMATI RICE, BROCCOLI FLORETS, CASHEWS, PEPPER CONFETTI, SCALLIONS, MONGOLIAN SAUCE (VEGAN) \$23

SCALLOP PASTA PRIMAVERA PAPPARDELLI, MARINATED ARTICHOKE, BLISTERED TOMATOES, ASPARAGUS, FEATHER PARMESAN, SUN-DRIED TOMATO PESTO CREAM \$29

A LA CARTE

\$7

GARLIC CONFIT ROSEMARY MASH

BOURBON GLAZED CARROTS

CREAMED ORZO

ASPARAGUS

POPCORN CHEDDAR GRITS

HARICOT VERTS

SPICED FIELD GREENS

LEMON HERB BASMATI

SUGAR SNAPS

CARAMELIZED ONION FARRO

SWEETS

BLOOD ORANGE KEY LIME “PIE” GRAHAM WAFER CRUST, CANDIED ORANGE \$8

VANILLA ICE CREAM/ GELATO/ SORBET \$6

+NEW YORK CHEESECAKE BY ALEX (LOCAL AND SEASONAL) WITH CHOICE OF SAUCE \$8

GANACHE BROWNIE SMORE SMOKED PAVLOVA, DULCE DE LECHE CRÈME, GRAHAM CRUMBLE \$9

BREAD PUDDING GOLDEN DRUNKEN RAISINS, BROWN SUGAR CRÈME ANGLAISE, TOASTED ALMONDS \$9

BAILEYS WHITE CHOCOLATE LUCKY CHARMS CRÈME BRULÉE \$9

+ALMOND JOY ICEBOX PIE* COOKIE CRUMBLE CRUST, CHOCOLATE SAUCE \$9

\$5 SPLIT CHARGE FOR ANY LARGE PLATE

THESE ITEMS ARE OFFERED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.