



SOUPS

**STRAWBERRY AND BASIL BISQUE WITH PARSNIP PUREE
AND MASCARPONE 4.99 CUP**

BEGINNINGS

CIOPPINO FOR TWO

**MIXED SHELLFISH & HERBS IN SAFFRON BROTH WITH SOURDOUGH
AND COUNTRY HAM FRITTE 13.99**

**CRISPY CALAMARI WITH PEPPERONCINI AIOLI AND CALAMATA
OLIVE GREMOLATA 8.99**

**PIGS IN ZEN FRIED GREEN TOMATO NAPOLEON WITH LUMP CRAB
AND SPINACH MOUSSELINE, FINISHED WITH SMITHFIELD BACON
TEMPURA AND RED-EYE GASTRIQUE 9.99**

ON A LEAF

OUR CLASSIC CEASAR 5.99

**FRESH MELON, ARUGALA AND COUNTRY HAM
WITH SMOKED PAPRIKA VINIAGRETTE 6.99**



MAIN STREET

**BAKED OYSTERS AND PORK BELLY
COUNT OYSTERS, AROMATICS, SWEET CORN, HERBS,
CRISPY PORK BELLY AND SMOKED GOUDA,
SERVED WITH ASPARAGUS 16.99**

**STEAK AND LOBSTER BERNAISSE
HARRIS RANCH ORGANIC BEEF LOIN, FINISHED WITH
LOBSTER MEAT, SERVED WITH ASPARAGUS AND BUTTER-
MILK MASHED POTATOES 28.99**

**ROASTED CHICKEN QUARTER WITH POACHED PEARS
AND CARMELIZED ONIONS IN A MISO SHERRY PAN SAUCE
SERVED WITH GINGER MASHED POTATOES AND
ASPARAGUS 15.99**

**PAN ROASTED FLOUNDER WITH HOT AND SOUR
BEURRE BLANC WITH GINGER, LEMONGRASS
BASIL, RED CURRY, LIME, SHALLOTS AND RICE WINE
SERVED WITH JASMINE RICE AND ASPARAGUS
17.99**

**HEAVEN
BLACK AND WHITE MOUSSE CAKE 7.99**