

TOP OF THE
PONTCH

Starters

Prince Edward Island Mussels bacon, anchovy, garlic chips,
shaved parmesan, fregola **\$12**

Sourdough Pancake mushroom mousse, bacon crumble,
herb puree, watercress salad **\$12**

“Shrimp and Grits” poblano and cheddar polenta cake, grilled shrimp,
salsa verde, roasted garlic aioli **\$15**

Duck Breast Satay orange gastrique, black sesame seeds,
cider braised purple cabbage **\$15**

Flatbread chicken thigh confit rehydrated cherries, arugula, shaved fennel,
gorgonzola, grainy mustard vinaigrette **\$14**

Salads

Ham & Cheese arugula, pickled fennel, cured meats,
aged cheese, mustard **\$12**

Sour Grape artisan Lettuce, pickled grapes, Beemster goat cheese, crispy speck,
red onion, Moscato vinaigrette **\$10**

Smoked Farro apple vinaigrette, roasted root vegetables,
grilled romaine hearts **\$12**

Mediterranean ceringola olives, roasted peppers, feta, romaine hearts, vine ripe
tomatoes, marinated cucumbers, and red wine vinaigrette, pita chips **\$12**

Features

Blue Crab bucatini, caramelized onion, pancetta, asparagus, Piave cheese, toasted
breadcrumbs, cured egg **\$22**

Aged New York Strip vanilla java porter demi-glace, cipollini onion,
truffle-parmesan fries **\$36**

Veal Cheek pan-fried gnocchi, shaved horseradish, leeks, celery,
bell pepper, gremolata, crispy carrots **\$30**

Airline Chicken Breast fennel-sausage, red lentil “risotto”,
braised greens, cider gastrique **\$25**

Lamb Striploin gochujang bbq, cucumber and bean sprout salad,
kimchee, fried rice, egg **\$32**

Arctic Char Frangelico cherries, roasted wild mushrooms, heirloom carrots,
parsnip potato puree, cracked toasted hazelnut, herb oil **\$27**

Day Boat Scallop farro, cranberry relish, golden beet puree,
mint oil, micro mint **\$30**

Yellowfin Tuna szechuan citrus powder, avocado puree, olives, fingerling potato
chips, and blistered cherry tomato **\$28**

Coconut Gritcakes pineapple relish, jalapeno jam, sautéed greens,
roasted carrots, and herb salad (V) **\$18**

Executive Chef Brandon Schatko

18% Gratuity added to parties of 6 or more.
Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.