

APPS

Complimentary Blk Focaccia
Orange Cardamom Butter

Signature

THE CHICKEN BOX 18

Fried chicken wingettes, pomme frites,
ketchup, hot sauce, mambo sauce

JUMBO LUMP CRAB CAKE MKT

Corn pudding, old bay butter, roasted corn,
meyer lemon oil 🌿

ALEPPO BLACKENED GRILLED SHRIMP 23

Herb citrus salad, pickled red onions, roasted
garlic aioli 🌿

*TUNA TARTARE 23

Tamari, passion fruit salt, crispy ficelle, cilantro
lime avocado mousse 🌿

*FIRE ROASTED LAMB CHOPS 27

Pink peppercorn, chermoula herb
green sauce 🌿

CRISPY CALAMARI 19

Cilantro, tempura vegetables, yuzu thai chili
sauce

KOREAN BARBECUE CAULIFLOWER 15

Blk sesame seeds, cilantro, vegan
lemongrass aioli 🌿



BUTTERNUT SQUASH BISQUE 14

Chive oil, blk salt, toasted pumpkins seeds



BRAISED SHORT RIB BAO BUN SLIDERS 19

Aged truffle cheddar, melted onions,
coffee BBQ



CRISPY SALMON CROQUETTES 18

Micro salad, radish, stone mustard remoulade 🌿

LEGENDARY VEGAN BURGER SLIDERS 17

Local plant based burgers, pickled onions,
marinated tomatoes, baby arugula, vegan garlic
aioli 🌿

FLASH FRIED LOBSTER 25

Over caramel popcorn, baby cilantro, lemon
Pepper aioli

*WHITE TRUFFLE CHEESE ANGUS BURGER SLIDERS 22

Caramelized onions, baby arugula, blk
brioche, garlic aioli 🌿

SALADS

Signature

BLK SWAN SALAD 16

Kale, romaine, parmesan reggiano, blk
bread, preserved lemon caesar dressing

BABY GREEN SALAD 17

Dried cherries, walnuts, pickled red onion,
heirloom tomatoes, cucumber, cranberry
vinaigrette 🌿🌿



SHAVED BUTTERNUT SQUASH APPLE SALAD 18

Baby arugula, toasted pumpkin seeds,
roasted goat cheese, candied walnut,
apple cider vinaigrette 🌿🌿

ADD-ONS:

LEMON HERB ROASTED AIRLINE CHICKEN BREAST 15

*PAN-ROASTED HONEY GLAZED SALMON 17

ALEPPO BLACKENED GRILLED SHRIMP 16

JUMBO LUMP CRAB CAKE MKT

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



🌿 Gluten Free 🌿 Vegan 🌿 Fall/Winter Menu

20% Gratuity is included in the bill

I LOVE THE DOUGH

MARGHERITA PIZZA 18
Basil, mozzarella, heirloom tomatoes, garlic oil

ITALIAN SAUSAGE PEPPERONI PIZZA 20
Oregano, mozzarella, crushed tomatoes

CAULIFLOWER CRUST 20
Fresh basil, heirloom tomatoes, vegan mozzarella

 **COUNTRY HAM FENNEL APPLE PIZZA** 22
Kale pesto, roasted goat cheese, wilted arugula

ENTREES

Signature

CAST IRON BRANZINO MKT
Asparagus, purple pomme purée, english cucumber beurre blanc

***PAN ROASTED HONEY GLAZED SALMON** 37
Melange of white truffle mushrooms, broccolini, infused oil, carrot purée

 **PAN SEARED CHILEAN SEA BASS** MKT
White carrot cauliflower mousseline, Blk garlic, chardonnay butter sauce

PASTA POMODORO 36
Gulf shrimp & lump crab, bucatini pasta, parmesan reggiano, crispy basil, chive oil

JUMBO LUMP CRAB CAKES MKT
Corn pudding, old bay butter, roasted corn, meyer lemon oil

ROASTED CAULIFLOWER STEAK 23
Grilled vegetable mélange, vegan feta, vegan aji verde

LEMON HERB ROASTED AIRLINE CHICKEN BREAST 35
Crispy brussel sprouts, brown sugar bacon, lemon thyme pan sauce

 **BRAISED BEEF SHORT RIB** 38
Roasted vegetable trio, merlot truffle reduction

 ***GREEN HILL FARMS FRIED PORK CHOP** 36
Glazed baby carrot, apple honey butter cornbread, blue sage butter sauce

***16 OZ BONE IN COWBOY RIB-EYE** 72
Truffle pomme purée, grilled asparagus
Please allow 15-20mins to prepare

 ***14 OZ CREEKSTONE NEW YORK STRIP** 69
Charred glazed carrots, blk truffle stuffed baked potato, crispy garlic panko, stilton blue milk
Please allow 15-20mins to prepare



***30 OZ CREEKSTONE FARMS TOMAHAWK PREMIUM CHOP** 150

Merlot smoke sea salt truffle stuffed potato, rosemary oil
Please allow 20-30mins to prepare

SIDES

CAVATAPPI MAC & CHEESE 13
Herb basil crust

CRISPY LOBSTER MAC & CHEESE 27
Herb basil crust

GRILLED ASPARAGUS 10
Meyer lemon oil and sea salt

CHARRED BROCCOLINI 12
Smashed garlic infused oil

BRUSSEL SPROUTS 12
Crispy brown sugar bacon

 **BLK TRUFFLE STUFFED BAKED POTATO** 12
Parmesan cheese, chives, blk truffle salt

POMME FRITES 11
Fresh cracked black pepper, sea salt

WHITE TRUFFLE POMME FRITES 13
Parmesan, chives

PURPLE POMME PURÉE 13
EVOO

WHITE TRUFFLE POMME PURÉE 15
EVOO

ROASTED CORN PUDDING 11

 **WHITE CARROT CAULIFLOWER MOUSSELINE** 10

 **GLAZED BABY CARROTS** 10

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