



Hot

- Scallops - 16**
Sweet Potato | Avocado Crema | Fried Brussel Leaves | Lemon Ash gf
- Peruvian Chicken Tacos (3) - 14**
Spicy Green Sauce | Pickled Red Onion | Cotija Cheese | Cilantro
- Veggie OR Chicken Teriyaki Potstickers - 9**
Ponzu | Sweet Chili | Sesame Seeds v option
- Lamb Lollies* - 28**
Veggie Couscous | Radish | Peas & Confit Tomatoes | Chimichurri
- Mini Crab Cakes - 16**
Chipotle Lime Aioli
- Stuffed Portabella - 14**
Cashew Ricotta | Spinach | Onions | Peppers v gf
- Chicken Wings (8) - 14**
Speedy's Buffalo | Honey Lemon Pepper | House Dry Rub gf
- Sesame Seared Ahi Tuna* - 22**
Saffron Ginger Basmati Rice | Cucumber Seaweed Salad | Rainbow Carrots | Whiskey Barrel Aged Shoyu Soy Sauce gf
- Chicken Teriyaki Skewers - 9**
Mango Salsa Salad
V - vegetarian v - vegan option
- Mac and Cheese Du Jour - 12 (10 For Plain)**
- She Crab Soup - 10**
- Fish of The Day - Mkt Price**
Veggie Rice Pilaf | Spinach Florentine
- Steak Cacio E Pepe* - 24**
Spring Peas | Pecorino | Confit Tomatoes
- Steak Oscar* -28**
Asparagus | Lump Crab | Hollandaise gf
gf - gluten free
- Cheese Board - 13**
Accoutrements | Crackers V
- Charcuterie - 24**
Cheese | Meats | Accoutrements | Crackers
- Broccoli and Cauliflower Salad - 8**
Black Bean Garlic Sauce | Carrots | Red Pepper | Red Onions | Sesame Seeds v
- Baguette Loaf - 6**
Garlic & Herb Dipping Oil V v option
- Peach & Mozzarella Salad - 10**
Spinach | Basil | Cucumber | Gochujang Vinaigrette v gf
- Spicy Cucumber & Quinoa Bowl - 12**
Curry Chickpeas | Onions | Tomatoes | Avocado | Fruit | Goat Cheese Yogurt V v gf
- Pierogies - 15**
Sweet Corn Coulis | English Peas & Shallots | Polish Kielbasa V Option
- Smoked Collards - 8**
Sambal Infused Vinegar | Roasted Red Peppers v gf
- Flatbread du Jour - 10**
Listed on specials board
- Calamari - 12**
Lightly Breaded | Fra Diavolo Marinara | Bang Bang Sauce | Pecorino Cheese
- Fried Artichoke Hearts - 10**
Leeks | Oyster Mushrooms | Shallot Dijon Vinaigrette | Pecorino V gf
- French Fries - 6 v gf**
- Tomato & Mozzarella Skewers - 9**
EVOO | Balsamic Glaze | Basil Pesto V gf
- Deviled Eggs (4) - 5**
V gf
- Goat Cheese & Olive Bruschetta - 9**
Crostini | Goat cheese spread | Marinated olives | Tomatoes V
- Hummus du jour - 8**
EVOO | Za'atar | Pita Chips | Cucumber v
- Strawberry Chicken Salad - 13**
Grilled Romaine | Red Onion | Almonds | Goat Cheese | Strawberry Balsamic Vinny gf
- Shrimp Roll - 12**
Scallions | Carrots | Bell Peppers | Basil | Celery | Cabbage | Mango | Avocado Crema | Boom Boom Sauce | Simple Salad gf

Cold

Sandwiches

- Brisket Smash Burger & Fries - 18**
Slaw | Jalapeno Ranch | Pickled Red Onions | Cheddar | Cowboy Beans
- Veggie Chicken Sandwich & Fries - 14**
Lettuce | Tomato | Onion | Choice Of Wing Sauce v

Desserts

- Seasonal Bread Pudding - 8**
- Key Lime Tart - 6**

20% Gratuity will be added to parties of six (6) or more

**These foods are served raw, or undercooked.*

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness-especially if you have certain medical conditions.*



Cocktails

- Mai Tai ~ White rum | Dark rum | Lime | Orgeat | Curacao 12
- French Martini ~ Vodka | Pineapple | Raspberry 10
- Bury Me in the Sand ~ Tequila | Coconut Rum | Pama | Lime | Pineapple 10
- Last Word ~ Gin | Chartreuse | Luxardo | Lime | Cherry 14
- Mezcal Sour* ~ Mezcal | Lime | Montenegro | Simple | Egg white 14
- Hemingway Daiquiri ~ Rum | Luxardo | Lime | Grapefruit 10
- Sidecar ~ Cognac | Curacao | Lemon | Sugar rim 10
- Espresso Martini ~ Coffee Liqueur | Grind | Coffee | Cream optional 10
- Paper Airplane ~ Old Forester Bourbon | Aperol | Amaro Nonino | Lemon 12
- Sazerac ~ Absinthe | Cognac | Simple | Bitters 10
- Clover Club* ~ Gin | Lemon | Raspberry | Egg white 12
- Touch of Verde ~ Bourbon | Ancho Reyes verde | Orange bitters | Simple 12
- El Diablo ~ Tequila | Creme de Cassis | Ginger beer | Lime 9
- Sangria ~ Brandy | Pama | Triple Sec | Orange | Merlot 12
- The F.D.S. ~ Gin | St Germain | Ramazzotti | Lemon 12

Drafts on Chalkboard

Bottles and Cans

- Devils Backbone Vienna Lager 5
Mic Ultra 4
- Back Bay Farmhouse Cider 6
Kona Big Wave 6
Legend Brown 6
Estrella Jalisco 3
- Benchtop Proven Theory IPA 9
6 Bears & A Goat Stout 6
- New Realm Peaceful Groove 6
Lagunitas Daytime IPA 5
ENAY Sun Shifter IPA N/A 5
ENAY Day Ripper Pils N/A 5

White

- Country Ridge Chardonnay Mendocino CA 10/40
Apple, yellow plum, citrus, soft oak
- R. Dutoit Chardonnay Burgundy FR 8/32
Unoaked, green apple, ripe pear
- Les Dauphins Rose FR 8/32
Raspberry, soft summer fruits, refreshing citrus
- Villaggio Pinot Grigio Sicily IT 7/28
Crisp, apple, pear, dry
- Fabulous Ant Pinot Blanc Hungary 9/36
White fruit, lime, light and dry.
- Dr Hans Von Muller Riesling GER 8/32
Semi Sweet, lemon, apple, caramel

Red

- The Wild Fighter Cab Sauv Sonoma County CA 9/36
Cassis, ripe plum, dark fruit
- McNab Cabernet Sauvignon Mendocino County CA 13/52
Dark cherry and plum, long finish of licorice and a hint of tobacco
- Terrebonne Pinot Noir Willamette Valley OR 11/44
Full Body, raspberry, soft tannins
- William Clark Merlot Columbia Valley WA 9/36
Blackberry, plum, cherry, cocoa
- Aguaribay Malbec Mendoza AR 9/36
Eucalyptus, cherries, vanilla
- Alona Rioja SP 9/36
Medium body, blackberries and cherries, fruit forward

Bubbles

- Andre Delorme Brut Burgundy FR 8/32
Crisp bubbles, peaches, clean finish
- Fascino Prosecco IT 10/40
Organic. Light creamy bubbles, apple, pear and citrus.

Dessert Wine

- Quinta do Crasto LBV Port 6
Prunes, blackberries, and plums

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