

## APPETIZERS

Fried Oyster Tacos 14

WHIPPED AVOCADO, CURTIDO  
GRILLED CORN TORTILLA, CHIPOTLE AIOLI

Allandale Farm Beets 12

WHIPPED SHEEP'S MILK FETA, KALE PESTO  
HONEY-BLOOD ORANGE REDUCTION

Roasted Carrot Bisque\* 13

POACHED LOBSTER, CRÈME FRAICHE, CHIVE

Jonah Crab Toast 13

BRIOCHE, DEVEILED EGG YOLK, CRAB SALAD  
GREEN OLIVE TAPENADE

Equinox Farm Greens 11

SHAVED RADISH, FARMERS CHEESE, CITRUS VINAIGRETTE  
TOASTED PINE NUTS

## DESSERTS

Milk Jam Pecan Tart 10

PECAN SABLÉE, WHIPPED CREAM

Crispy Brownie Sundae 10

BROWNIE BARK, DATE ICE CREAM, COCONUT, WALNUTS

**Basket of Warm Popovers**  
**10**  
 HOUSE-MADE JAM, WHIPPED BUTTER  
 WHILE THEY LAST...

## VEGETARIAN SMALL PLATES

Fried Cauliflower 10

TAHINI LABNEH, DUKKAH, LEMON

Mushroom Paté 10

BRIOCHE, SHERRY, THYME

Carrot Orzo Mac and Cheese 11

GOAT CHEESE, BUTTERED BREAD CRUMBS, CHIVE

Mezze Plate for Two 19

BURRATINI, BEET SKORDALIA  
HOUSE PIMENTO CHEESE, SPINACH PESTO, CRISPY  
CHICKPEAS, CROSTINI, PIQUILLO PEPPERS  
GREEK OLIVES

Deep Fried Bananas 10

PASSIONFRUIT CURD, COCONUT CREAM, TANGY CASHEWS

Merveilleuse 10

ESPRESSO CREAM, MERINGUE, VALHRONA CHOCOLATE

## ENTREES

Fish of the Day\* MKT

ASK YOUR SERVER FOR TODAY'S PREPARATION

Grilled whole Bronzino \* 28/39

CHICKPEA PUREE, GRILLED BROCCOLI RABE  
SATSUMA, BERGAMOT OIL

Dry Rubbed Sirloin Steak\* 35

WHIPPED POTATO, BRAISED BUTTON MUSHROOMS  
CONFIT GARLIC, CABERNET JUS

Spatchcock Chicken\* 26

ACHIOTE MARINADE, BROCCOLINI ALA PLANCHA, FINGERLINGS  
CHARRED LEMON

House made Tagliatelle Pasta 24

BRAISED RABBIT AND MUSHROOM FRICASSEE, MADEIRA JUS  
SHAVED PARMESAN CHEESE

French Press Coffee 6/10

**BARRINGTON COFFEE ROASTERS**

VIENNA BLEND

BERKSHIRE WATER PROCESS DECAF

*Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 3.4.17*