

STARTERS & SHARED PLATES

PULL APART ROLLS | 10

whipped feta, greek olives, za'atar spice

CLASSIC BUFFALO CHICKEN DIP GFA | 16

roasted chicken breast, sharp cheddar, buffalo, cream cheese, toasted pita
{sub veggies for pita}sub GF pita + 2

TUNA TARTARE 🌱 | 17

avocado purée, sesame ginger soy vinaigrette, rice crackers

CALAMARI 🌱 | 17

smoked tomato aioli, grilled lemon, arugula, cherry pepper relish

BRUSSELS 🌱 | 15

bacon bourbon jam, bleu cheese, pickled grapes

BACON-WRAPPED DATES 🌱 | 14

goat cheese, hot honey

CHARRED SHRIMP 🌱 | 18

citrus fennel salad

STICKY HERITAGE PORK RIBS 🌱 | 19

gochujang aioli, pickled radish, red onion, mint salad

SHAVED PRIME RIB PIZZA | 23

onion jam, wild mushrooms, parmesan cheese, arugula, truffle oil

PEPPERONI PIZZA | 21

marinara, mozzarella, pepperoni, ricotta, hot honey

OYSTERS ON THE HALF SHELL 3 EACH

LITTLENECKS ON THE HALF SHELL 1.5 EACH

COLOSSAL U-8 SHRIMP COCKTAIL MKT PRICE

PETITE PLATTER | 26 6 oysters, 4 littlenecks, 2 U-8 shrimp

RAW BAR PLATTER | 45 12 oysters, 6 littlenecks, 4 U-8 shrimp

HALF SHELL HAPPY HOUR TUES-THURS 4-7PM 1.50 OYSTERS

SALADS

HOUSE CAESAR GFA | 14

romaine, house caesar, grana padano, breadcrumb

GRILLED CABBAGE SALAD 🌱 | 15

napa cabbage, red cabbage, broccolini, radish, edamame, scallion, carrot & ginger vinaigrette

CHOPPED SALAD GFA | 16

egg, capers, red onion, beets, herbs, fingerlings, cucumber, whole-grain mustard vinaigrette, romaine lettuce, lavash

CORK COBB 🌱 | 20

sliced chicken, romaine, bleu cheese, egg, bacon, black bean, red onion, cucumber, tomato, avocado ranch dressing

+ chicken \$10 | + salmon \$12 | + 8oz filet \$24

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

Please inform your server of any allergies at the start of service. 🌱 denotes Gluten Free; GFA gluten free available upon request.

Please note: we offer Dual Pricing which reflects either a cash price or 3% surcharge for credit processing. Thank you.

ENTRÉES

BRAISED SHORT RIB 🍷 | 30

coffee-rubbed short rib, broccolini, crispy cheddar-scallion polenta, chimichurri

GRILLED HANGER STEAK 🍷 | 36

charred onions, watercress, steak fries, au poivre sauce

HERB-ROASTED STATLER CHICKEN 🍷 | 28

spring garlic & mushroom risotto, peas, lemon

GRAFFITI EGGPLANT PARM GFA | 27

crispy eggplant, marinara, burrata, fresh spaghetti pasta, parmesan cheese

SESAME CRUSTED SALMON | 29

braised bokchoy, heirloom carrots, broccolini, peas, shiitake broth

MAFALDINE PASTA GFA | 28

littleneck clams, garlic confit, chili crunch, parsley, breadcrumbs, miso butter

HANDHELDS & BURGERS

STEAK SANDWICH | 23

prime rib, roasted garlic aioli, arugula, shaved parmesan, ciabatta

GRILLED CHICKEN SANDWICH | 18

creamy brie, pesto, roasted peppers, arugula, balsamic reduction, house-made focaccia

CUBAN SANDWICH | 19

ham, roasted pork, pickles, swiss, honey mustard, ciabatta

MINI LOBSTER ROLLS | MKT

served with or without caviar

FIG AND BRIE BURGER | 22

arugula, prosciutto cracker, brioche

CASK BURGER | 20

smoked cheddar, bacon, crispy shallots, pickles, comeback sauce, brioche

All handhelds and burgers served with your choice of house-made hand cut french fries or house salad

Substitute: truffle fries +2 | caesar salad +3 | broccolini +3 | fried brussels +3 | steak fries +3 | GF bun +3

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