



### Bread Service

**Grilled Focaccia** roasted garlic, herb butter, calabrian chili honey | 12

**Togarashi Cheddar Biscuits** truffle honey, basil butter, baked fresh daily | 5 each

### Social Plates

**Deviled Eggs** crispy pepperoni, hot honey | 14 -add ossetra caviar | +25

**Lobster Potato Croquettes** aged gouda, fresh lobster, romeo sauce | 25

**Roasted Oysters** aged gouda, pariah dog kale , north country bacon | 22

**Romeo Caesar** pariah dog lettuces, parmiggiano-reggiano, grilled focaccia | 19

**Roasted Beets** smokey moody blue, honey roasted cashews, crispy shallots | 22

**Tuna Crudo** fresh orange, green olives, sweet potato crisp, bonito mayo | 24

**Thai Mussels** thai red curry, coconut broth, lemongrass | 19

**Party Tots** charred jalapeno mayo, pickled red onions, aged gouda | 18

**Charred Broccoli** bab's hummus, cherry pepper, cured tomato | 19

**Shanghai Chicken** raspberry hoisin, peanuts, chilled soba noodles | 25

**Veggie Fried Rice** featherlight farms soft egg, everything fresh | 25

**Berkshire Pork Ribs** guajillo dry rub, carmalized pina, crispy onions | 24

**Prime Sirloin Steak** black garlic butter, duck fat potato, red wine jus | 40

### Desserts

**Chocolate Silk** rich chocolate mousse, cookie crumble, fresh vanilla whip | 16

**Creme Brulee** fresh peppermint, vanilla cookie | 14

**Root Beer Float** tahitian vanilla ice cream, frosty glass | 12