

SALADS

CAESAR SALAD

Treviso, anchovy, crouton, parmesan

Add chicken \$6 | Add salmon \$7 | Achiote rub shrimp \$7

\$13

TOMATO + GRILLED AVOCADOS

Watermelon, mint, burrata, lemon (GF)

\$19

FIG + FARRO SALAD

Arugula, radicchio, feta, pistachio, lemon vin

\$17

SALT ROASTED BEETS

Raspberry, arugula, herbed goat cheese, pistachio, merengue (GF)

\$15

PLATES TO SHARE OR NOT

SHISHITO PEPPERS

Burnt shallot vinaigrette, almond, sal de guzano (VGF)

\$11

SEARED SCALLOPS

Purple kale, pancetta, brussels leaves, calabrian chili vinaigrette (GF)

\$21

CHARCUTERIE

SELECTION OF 3 OR 5

Whole grain mustard, marcona almonds, crystal bread

\$18

OR

\$27

CHEESE BOARD

Savory jam, honeycomb, pistachio, crystal bread

\$18

SPANISH SHRIMPS

Preserved lemon, chorizo, crispy fennel, crystal bread

\$19

LAMB MERGUEZ SLIDERS

Tzatziki, tomato, house frites

\$18

GRILLED ASPARAGUS

Sous-vide egg, whipped aioli, saffron, pickled daikon (GF)

\$16

JUTE SLIDERS

Farmhouse cheddar, smoked tomato, lettuce, pickle aioli

\$17

AHI TUNA CEVICHE

Yuzu, jicama, pomegranate, serrano chile, walnuts, plantains (GF)

\$18

CHICKEN MEATBALLS

Saffron-lemon emulsion, pomegranate, petit greens, pine nuts

\$15

(GF) Gluten Free | (GDF) Gluten Dairy Free | (VGF) Vegan Gluten Free

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

FLATBREADS

HEIRLOOM TOMATO, GARLIC, MACHEGO + PARMESAN	\$14
FREE RANGE EGG + JAMON SERRANO, ARUGULA, BURRATA	\$17
PIQUILLO PEPPER + CHICKEN, SPINACH, GOAT CHEESE, BURRATA	\$16

NOT TO SHARE

THAI GRILLED CHICKEN Coconut, yellow curry, sweet chili, cucumber, mint	\$18
GRILLED HANGER STEAK Cipollini confit, oyster mushroom, parm frites, red mojo (GF)	\$30
SOY GLAZED HALIBUT Tatsoi, carrot lamel, mushroom consome, black garlic	\$29
PAPPARDELLE Green peas, asparagus, spring onions, parmesan cream	\$24
BLACK MUSSELS Chorizo, black garlic, fennel-saffron broth, crystal bread, romesco	\$26
KING SALMON Risotto, edemame pesto, lemon dressing	\$32
PRIME NY STRIP Potato cheese croquet, spring onion, arugula, carrots, bordelaise	\$42
KALE & MUSHROOM RAVIOLI Spinach, mushrooms, evoo (VGF)	\$22

DESSERTS

MODERN KEY LIME PIE Granola - candied walnut crumble crust, raspberry meringue	\$9
CARAMEL FLAN Pistacho citrus crumbs, market berries	\$9
CHOCOLATE POT DE CREME Chantilly cream, market berries, maldon salt	\$9
BUTTER MILK DOUGHNUTS Chantilly, cardamom sugar, maple syrup	\$9
TIRAMISU Mascarpone cheese, coffee liquor, cocoa powder	\$9

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