

amuse

RESTAURANT

AFTERNOON FARE

WINTER

FARMER'S SALAD / 12 / GF, DF, V

LOCAL GREENS, VINAIGRETTE,
PUMPKIN SEEDS

SEASONAL SOUP / 11

CHEF'S DAILY PREPARATION

HOUSE CUT FRIES / 10 / GF, DF, VO

ORGANIC KETCHUP, GARLIC MAYO

BRAISED BEEF SANDWICH / 23 / DFO

CARAMELIZED ONIONS, PROVOLONE,
GIARDINIERA, HORSERADISH BUTTER

FRIED OYSTERS **/ 18 / DF

EAST COAST OYSTERS, NAPA CABBAGE &
CELERIAC SLAW, TRUFFLED REMOULADE

PEANUT BUTTER CHOCOLATE ICE BOX PIE*

13 / VEG

DARK CHOCOLATE, BANANA JAM

CHEESE PLATE / 18 / VEG

SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED FOODS INCREASES
YOUR RISK OF FOOD BORNE ILLNESSES.

(*) CONTAINS NUTS, (VEG) VEGETARIAN, (V/VO)
VEGAN/VEGAN OPTIONAL, (GF/GFO) GLUTEN-FREE OR
GLUTEN-FREE OPTION
(DF/DFO) DAIRY FREE OR DAIRY FREE OPTION

EDA HOFSTEAD CABANISS DINING ROOM & TERRACE