

APPETIZERS

CRISPY SWEET POTATO* / 15 / VEG / ROMESCO, HAZELNUT & OAT STREUSEL, CRÈME FRAÎCHE, BLACK GARLIC MOLASSES

JUMBO LUMP CRABCAKE / MP / CREAMED SPINACH, BACON LARDONS, GREMOLATA

GIGANTE BEAN HUMMUS / 14 / V, GFO, DF / MARINATED OLIVES & TOMATOES, PICKLED PEPPERS, GRILLED FLATBREAD

ROASTED BEETS / 15 / VO, GFO / WHIPPED FETA, FARRO, MINT, POMEGRANATE MOLASSES, POPPED SORGHUM

FRIED OYSTERS ** / 18 / DFO / EAST COAST OYSTERS, CORNBREAD, PEPPER RELISH, GREEN CABBAGE & RADISH SLAW, CILANTRO AIOLI

APPLE SALAD* / 15 / VEG, GFO, DFO / WATERCRESS, FIREFLY BLACK & BLUE CHEESE, SHAVED CARROT, CELERY, SAVORY SEED & NUT GRANOLA, TARRAGON-DIJON VINAIGRETTE

CRISPY BRUSSELS SPROUTS / 15 / VEG O, GF, DFO / GUANCIALE, FIG VINCOTTO, POMEGRANATE SEEDS, PECORINO

ENTRÉES

CHICKEN & DUMPLINGS PAPRIKASH / 25 / GFO / CONFIT CHICKEN LEG & THIGH, FRIED BUTTERMILK BISCUITS, ROASTED MUSHROOMS, PAPRIKASH SAUCE

ROCKFISH** / 29 / GF, DFO / GRILLED CHICORIES, BLOOD ORANGE, BAGNA CAUDA

ORO PASTA CO. PAPPARDELLE / 30 / DUCK RAGU, OREGANO, PECORINO

BRAISED SHORT RIB / 32 / GF / POLENTA, ROASTED ROOT VEGETABLES, AGED BALSAMIC

MUSHROOM CASSOULET / 25 / V, GFO / ROASTED MAITAKES, STEWED WHITE BEANS, TOMATOES & MUSHROOMS, HERBED BREADCRUMBS, ROSEMARY, PARSLEY

HOKKAIDO SCALLOPS** / 34 / GF / POTATO PURÉE, CELERIAC REMOULADE, TRUFFLE BUTTER, CRISPY LEEK

PORK LOIN** / 27 / GF, DF / RED CABBAGE & APPLE SALAD, BAKED CHERRIES, ALMOND DUKKAH*

WAGYU BEEF** / MP / "MISHIMA RESERVE KUROGE WASHU BEEF", CHEF'S DAILY PREPARATION

SIDES

HOUSE CUT FRIES / 10 / GF, DF, VO
HEINZ ORGANIC KETCHUP, GARLIC AIOLI

FARMER'S SALAD / 13 / V, GF
GRILLED LEMON VINAIGRETTE,
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PICKLE POT / 8 / V, GF
SELECTION OF HOUSE PICKLES & FERMENTS

DESSERTS

PEAR & POMEGRANATE UPSIDE-DOWN CAKE* / 10 / VEG
CARDAMOM & ALMOND CAKE, PISTACHIO CREAM,
POMEGRANATE MOLASSES

KEY LIME CHEESECAKE MOUSSE / 10 / VEG, GFO
GINGER COOKIE CRUMBLE, RASPBERRY COULIS

GIANDUJA TARTLET* / 12 / VEG
CHOCOLATE TART SHELL, GIANDUJA GANACHE,
ESPRESSO MERINGUE, FEUILLETINE, COCOA NIBS,
CANDIED HAZELNUTS

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE
EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

**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/GLUTEN-
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION

DINNER

amuse
RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON