



TO SNACK	
ROYAL DEVEILED EGGS 🌿 duck liver mousse / caviar	\$2 EA
GROUND LAMB SKEWERS 🌿 tzatziki	\$12
GRILLED CHEESE 🌿🌿 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13
ALL THE BITES 🌿 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$28
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25
GRILLED RUSTIC BREAD 🌿 whipped plugra butter	\$5

TO BEGIN	
TODAY'S SOUP	\$9
OYSTERS ON THE HALF SHELL* 🌿 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$18/\$34
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18
SHRIMP COCKTAIL 🌿 pasilla-passion fruit cocktail sauce / avocado / jicama	\$21
TUNA CRUDO* 🌿 passionfruit / aji amarillo / red onion / citrus / cilantro	\$22
PROSCIUTTO & MELON burrata / honeycomb / figs / grilled rustic bread	\$27

FROM THE JOSPER 🌿

served á la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🌿 / ADDITIONAL +\$3

hollandaise 🌿

chimichurri 🌿

tartar 🌿

soy ponzu 🌿

peppercorn

bordelaise

bbq

MAKE IT FANCY

GULF SHRIMP \$12 / CRABCAKE \$12

OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19

MAINE LOBSTER BROCHETTE \$19

FREEBIRD HALF CHICKEN / 22 oz

ORA KING SALMON / 7 oz

PETIT FILET MIGNON / 8 oz

SKIRT STEAK / 12 oz

CAJUN BRANZINO / 32 oz

RIBEYE / 18 oz

FILET MIGNON / 12 oz

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

COMPOSED	
OMELET creamed spinach / mushrooms / roasted potatoes	\$15
SHAKSHUKA 🌿 baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread	\$17
COCONUT-CARDAMOM FRENCH TOAST 🌿 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18
BANANA CAKES 🌿 berry compote / whipped crème fraiche / salted pecans	\$15
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower	\$23
AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3	\$24
CRAB CAKE BENEDICT* poached eggs / bacon / green princess sauce / hollandaise / big crumbs	\$29
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$32
HERB-CRUSTED AHI TUNA white bean & couscous salad / charred-tomato tapenade / aji crema	\$42
STEAK & EGGS* 🌿 skirt steak / eggs your way / roasted potatoes	\$42

BRUNCH

THE EXPRESS 🌿

farm-raised skirt steak*, ora king salmon* or freebird chicken

salad / herbed fries

ice cream or sorbet

no substitutions please

\$29

SANDWICHES	
served with herbed fries + aioli	
GRILLED CHICKEN baguette / bacon / cheddar	\$18
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	MP
BEYOND BURGER 🌿 merguez-style plant-based burger / cheddar / harissa-almond aioli roasted eggplant / crispy shallots	\$21
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato	\$22

SALADS	
CAESAR little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	\$16
SEASONAL CHOPPED 🌿🌿 mango / strawberry / tomato / red onion / pecans / dried cherries avocado / lemon vinaigrette ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	\$18
CLUB grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing	\$19

GRILLED WATERMELON SALAD 🌿🌿 feta cheese / fresh mint / olive oil / banyuls syrup	PIMENTON MAC 🌿 cheesy goodness
GREEN BEANS 🌿🌿 basil & cilantro pesto / toasted almonds	SPICED CREAMED SPINACH 🌿 crispy shallots / calabrian chile
GRILLED SWEET POTATOES 🌿🌿 pistachios / orange-cumin reduction	HERBED FRIES 🌿🌿 rosemary / thyme / tarragon / aioli
MUSHROOMS PORTO 🌿 demi-glaze / port wine reduction	MARKET VEGETABLE
\$9	