





STARTERS

PEI MUSSELS 15

coconut-lemongrass broth,
fresno chile, toasted baguette

TUNA POKE TOSTADA* 14

guacamole, toasted sesame, cucumber

LETTUCE WRAPS 14 GF DF

lemongrass chicken or fried tofu,
cabbage slaw, pickled veggies

STEAK BRUSCHETTA* 14

garlic bread, cream cheese,
tomato, balsamic, basil, cilantro

CHICKEN WINGS 13

choice of sauce:
dirty bird
carolina mustard
buffalo

BURRATA 12 V

focaccia, pistachio pesto, spiced apricot &
blood orange jam, balsamic drizzle

KOREAN POPCORN CHICKEN 12

gochujang, kimchi aioli

JACKFRUIT CAKE 14 V*

mango-red pepper sauce, cabbage slaw

POTATO CHURROS 12

black truffle jus, parmesan cheese

TRUFFLE POMME FRITES 7 V

truffle butter, parmesan, herbs,
truffle mayo, ketchup

KIMCHI CHEESE CURDS 8 V

kimchi mayo

SALAD & SOUP

BLACK BEAN SOUP 5 V*

corn, tomato, tortilla, lime,
avocado-coconut cream

LYONNAISE SALAD 14

parmesan crusted egg, revol greens,
bacon lardon, garlic, dijon vinaigrette

MEDITERRANEAN ORZO 12 V

baby spinach, olive, cucumber,
tomato, red onion, feta dressing

SQUASH PANZANELLA 14 V

arugula, sweet peppers, cherry tomato,
burrata, basil vinaigrette

CHICKEN WILD RICE SOUP 5

MN wild rice, corn, bacon crumble

CAMEO WEDGE SALAD 10 V GF

iceberg lettuce, tomato, scallion,
blue cheese, choice of dressing

RAINBOW BOWL 13 V*

five grain blend, carrot, radish, cabbage,
cherry tomato, avocado, yuzu vinaigrette

BEET SALAD 10 V GF

revol greens, pistachio, goat cheese,
honey-lavender vinaigrette

SANDWICHES

sandwiches are served with fries, small salad with choice of dressing, or soup for additional \$2

MAPLE CHIPOTLE CHICKEN 14

cheddar cheese, tomato, lettuce,
maple chipotle mayo, brioche bun

KOREAN FRIED CHICKEN 13

kimchi mayo, napa cabbage slaw,
red onion, cilantro, gochujang sauce

NASHVILLE HOT CHICKEN 13

nashville dunk, coleslaw, mayo,
house pickles, brioche bun

LAMB MERGUEZ BURGER 16

spiced lamb patty, harissa mayo,
tzatziki, arugula, pickled
cucumber & red onion

SHORT RIB SANDWICH 15

braised beef, horseradish cream sauce,
cippolini onion jam, arugula, telera roll

ZIGGY'S BURGER* 14

two 4 oz patties, sharp american cheese,
lettuce, tomato, minced onion, ketchup,
mustard, pickles
add bacon +1

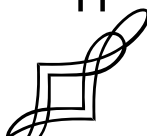
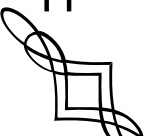
JACKFRUIT BURGER 14 V*

black bean and corn salsa, cilantro mayo,
vegan cheddar, vegan brioche bun

BANH MI SANDWICH 15 DF

pork tenderloin, herbs, cucumber,
sriracha aioli, daikon, carrot, nuoc cham

*Consuming raw and undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness
*A 20% gratuity may be applied to groups of 6 or more. Thank you!







PASTA

LOBSTER FRA DIAVOLO 27

knuckle and claw meat, spicy tomato sauce, bucatini pasta

SAUSAGE & KALE ORRECHIETTE 23

house made fennel sausage, garlic, red pepper, creamy pan sauce

FRIED CHICKEN MAC N CHEESE 15

guajillo fried chicken, smoked gouda cheese, cilantro

SQUASH BUCATINI 16 V

roasted squash, kale, shallot, pickled pepper, brown butter bechamel

BOLOGNESE 19

pork, beef, tomato, parmesan, garlic cheese bread, pappardelle pasta

CHICKEN BRUSCHETTA 22

breaded chicken, mozzarella cheese, bruschetta, bucatini pasta

HAND CUT STEAKS

FILET MEDALLIONS* 34 GF

6 oz filet medallions, boursin mashed potatoes, green beans, bourbon black pepper cream sauce

WAGYU SIRLOIN* 42

blue crab crust, twice baked potato, bacon jam

PRIME LONG BONE RIBEYE* 95 GF

boursin mashed potatoes, green beans, bourbon black pepper cream sauce

CAMEO SIGNATURE ENTREES

SWEET POTATO**COCONUT CURRY 16 V* GF**

mushroom, tomato, spinach, coconut, lime, basmati rice, peanut crumble

CHICKEN SCHNITZEL 23

white truffle speatzle, braised red cabbage, jaegar sauce

SMOKED CARROT 18 V* GF

kale pesto, pecan gremolata, cashew butter, local greens, red onion, kale

BRAISED SHORT RIB 29 GF

asian pear relish, spicy rice

DUROC PORK CHOP 26 GF

14 oz dry aged chop, miso cherry mostarda, smoked gouda polenta

SCALLOPS* 31 GF

strawberry, cucumber, grapefruit foam, prosciutto

SALMON* 28 GF

asparagus vichyssoise, blue crab, confit potato, pearl onion, bacon

BACON & BLEU MUSSELS* 19

pei mussels, sherry bacon broth, bleu cheese, herbs, grilled baguette

SIDE DISHES

SMOKED GOUDA AU GRATIN 9 V**JACKFRUIT CAKE 8 V*****TWICE BAKED POTATO 7 V GF**

boursin cheese

SMOKED CARROT 8 V* GF

kale pesto

SZECHUAN GREEN BEANS 8 V* GF

V= VEGETARIAN V*= VEGAN DF= DAIRY FREE GF= GLUTEN FREE

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