

starters

PEI MUSSELS *DF* 15

coconut-lemongrass broth, fresno chile, toasted baguette

TUNA TARTARE * 14

avocado, radish, cilantro, poblano-lime aioli, tortilla

BURRATA *V* 13

focaccia, pistachio mint pesto, caramelized peach, balsamic drizzle

STEAK BRUSCHETTA * 14

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

KOREAN POPCORN CHICKEN 12

gochujang, kimchi aioli

BLACK TRUFFLE ARANCINI *V* 11

parmesan cheese, fried mushrooms

soups & salads

add protein to any salad: tofu 2, chicken 4, shrimp 6, salmon 8 or scallops 10

CAMEO WEDGE SALAD *GF V* 9

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

BEET SALAD *GF V* 10

revol greens, pistachio, goat cheese, honey lavender vinaigrette

MEDITERRANEAN ORZO *V* 12

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

HOUSE SALAD 5

revol greens, cucumber, red onion, tomato, choice of dressing

BLACK BEAN SOUP *DF V** 5

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

CHICKEN WILD RICE SOUP 5

mn wild rice, corn, bacon crumble

dressing options

honey lavender, buttermilk ranch, blue cheese, yuzu vinaigrette, feta dressing

sandwiches

served with fries or side salad

KOREAN FRIED CHICKEN 13

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

LAMB MERGUEZ BURGER 16

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

SHORT RIB SANDWICH 15

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

BANH MI SANDWICH *DF* 15

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



entrees

SWEET POTATO COCONUT CURRY *V* DF GF* 16

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

SMOKED CARROT *V** 18

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

SCALLOPS ** GF* 29

strawberry, cucumber, grapefruit foam, prosciutto

SALMON ** GF* 28

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

BRAISED SHORT RIB *GF* 29

asian pear relish, spicy rice

CHICKEN SCHNITZEL 21

white truffle spaetzle, braised red cabbage, jaegar sauce

BEEF AND BROCCOLI 16

beef short rib, udon noodles, stir fry veggies, spicy peanut crumble, cilantro pesto

SHRIMP AND GRITS 22

smoked gouda grits, country ham, bacon jam, sauteed shrimp, corn bread

SQUASH BUCATINI *V* 15

roasted squash, kale, shallot, pickled pepper, kale pesto

PRIME NY STRIP *** 42

14 oz NY strip, house made "tator tots", dill pickle aioli, asparagus, demi glace

FILET MEDALLIONS ** GF* 34

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

side dishes

SMOKED CARROT *V* GF* 8

kale pesto

SMOKED GOUDA POTATO GRATIN *V* 9

SZECHUAN GREEN BEANS *V* GF* 8

5 course chef tasting

\$55 PER PERSON

enjoy a multi course experience curated by our chefs.

additional \$30 for a wine pairing

any dietary restrictions require 48 hour notice.

dessert

BREAD PUDDING 8

maple caramel, spiced walnuts, brown sugar bourbon ice cream

CHEESECAKE 9

blood orange & apricot jam

COOKIES & CREAM 8

butterscotch cookies with choice of ice cream

ICE CREAM & SORBET 6

rotating seasonal selections

FLOURLESS CHOCOLATE CAKE *GF* 9

strawberry coulis, whipped cream

V- vegetarian *V**- vegan *DF*- dairy free *GF*- gluten free

**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!