SPEAKEASY

UNDERGROUND

TO NIBBLE

ROASTED MIXED NUTS 12
Togarashi spiced and roasted nuts

MARCONA ALMONDS 13
Spanish almonds gently toasted in salt & olive oil

SALMON SKIN CRISPS 12
Fried salmon skin and roasted seaweed crisps

CHICKEN SKIN CRISPS 11
Rendered, seasoned, and fried chicken skin

PORK CRACKLIN' 11
Airy pork rinds slow rendered and fried

CANDIED BACON 16
Candied slab bacon in brown sugar and maple syrup

DEVILED EGGS 13
Creamy local yolks, lightly seasoned with herbs

BEEF TARTAR 20
Diced beef tenderloin with shallots and capers in a Dijon dressing, served with cornichons, quail yolk, and chips.

HOT AND INDULGENT

OYSTERS ROCKEFELLER 21
East coast oysters, baked with creamed spinach, bacon, vermouth, and herb panko

MALIBU SHRIMP 15
Coconut crusted jumbo shrimp served with a grilled pineapple habanero sauce

BONE MARROW 22
Oven roasted beef marrow with parsley salad, pickled onion, and grilled sourdough toast

PORK BELLY 16
Braised pork belly served with kimchi, cracklin' and a sweet soy glaze

IBERICO RIBS 25
Half a rack of slow cooked Iberian pork ribs, coleslaw, and a bourbon bbq sauce

CALAMARI FRITTI 18
Flash fried squid and banana peppers served with house tartar sauce

TENDERLOIN SKEWERS 16
Prime tenderloin tips, grilled and served with demi-glace

ARTISAN CHEESE AND MEAT

Artisan boards are served with crackers, jam, whole grain mustard, pickled vegetable

COMTE 12
Cow | Firm | Alpine

TRIPLE CREME OF BRIE 9
Cow | Soft | Earthy

HERBED GOAT 9
Goat | Tangy | Creamy

SMOKED BLUE CHEESE 13
Cow | Semi-soft | Strong

RED DRAGON 10
Cow | Semi-Firm | Savory

PETIT BASQUE 13
Sheep | Semi-Firm | Nutty

PROSCIUTTO DI PARMA 12
Pork | Dry Cured | Mild

COPPA 14
Pork | Dry Cured | Robust

BRESOALA 13
Beef | Dry Cured | Spiced

DUCK PROSCIUTTO 15
Duck | Cured | Robust

FOIE GRAS MOUSSE 16
Duck | Seared | Brandy Infused

PISTACHIO MORTADELLA 11
Pork | Delicate | Seasoned

FROM THE GARDEN

FRIED GREEN TOMATOES 14
Corn meal crusted green tomatoes, served with pimento cheese, bacon bits and candied pecans

STUFFED PIQUILLO PEPPERS 14
Piquillo peppers stuffed with mushroom duxelles and served with parmesan Frisco and garlic cream

CAPRESE 16
Heirloom tomatoes, fresh mozzarella, basil oil, and an aged balsamic reduction

TOMATO CARPACCIO 14
Thinly sliced heirloom tomatoes, lemon oil, cracked black peppercorn, and micro basil

GRILLED ARTICHOKES 15
Grilled artichokes hearts served with an anchovy caper vinaigrette

FROM THE SEA

PAIRED RAW OYSTERS 22
3 West Coast & 3 East Coast

OSSETRA CAVIAR MP
Served with Blini's, creme fraiche, and micro chives

LOBSTER CANAPÉS MP
Lobster salad on brioche toast with red tobiko and micro flowers

SARDINE CANAPÉS 14
Spanish sardines, EVOO, lemon aioli, and herbs on brioche toast

SEAFOOD TOWER MP
Lobster tail, shrimp cocktail, coastal oysters

SHRIMP COCKTAIL 24
Poached jumbo shrimp served with house cocktail sauce and lemon

LOBSTER ROLL MP
Lightly dressed lobster salad, fresh lemon, on a New England style bun and served with house fries

LATE NIGHT COMFORT

SHECRAB SOUP 18
Sherry creamed Maryland blue crab soup

FRENCH ONION SOUP 13
Caramelized onion soup with gruyere cheese and croutons

GRILLED CHEESE 14
Grilled American cheese on sourdough with fig jam and served with house chips

LOCAL BEEF KEBAB 24
Spiced and grilled local beef kebabs, watercress salad and a mint chimichurri

RIBEYE STEAK FRITES 39
8oz Beef Ribeye served house fries and an Au Poivre