

SUPPER

STARTERS

the greens salad | 16 ^{GF}

seasonal greens, onion, tomato, gorgonzola, candied pecan, herb balsamic

grilled little gem caesar | 15

crushed brioche, parmesan, lemon, house Caesar

add it to a salad: shrimp|15 salmon|18 chicken cutlet |10

burrata | 18

watermelon gazpacho, ciabatta, saffron & pesto aiolis, basil oil

coconut shrimp tacos | 21

flour tortilla, smoky aioli, romaine, lime thai chili

clams | 18

shallot, garlic, ciabatta, white wine, parsley butter

yellowfin tuna sliders | 26

colossal blue crab "bang bang," sweet pickle, wasabi aioli

pb & j foie gras | 22

house peanut butter, port wine "jelly", brioche

grilled artichokes | 18

cici's breadcrumbs, parmesan, garlic, lemon zest aioli

char grilled octopus | 22 ^{GF}

hummus, cucumber, radish, oregano, cured olives

wagyu beef carpaccio | 24

fried capers, celery leaf, onion, scallion, sunny side egg, toasted crumbs, truffle aioli

SIDES | 10

sautéed greens • truffle fries
 truffle creamed corn • tomato & cilantro salad
 asparagus • black rice • tempura onions

smashed lamb burger | 25

white cheddar, greens, onion, brioche, golden raisin puree, fries

bronzino evon cantonese style | 40

seared or steamed, ginger, cilantro, scallion, jasmine rice, fish soy, house chili oil

grilled salmon rice bowl | 36

onion, scallion, cilantro, crunchy garlic, bell pepper, edamame, sesame, soy glaze

seared scallops | 51 ^{GF}

black truffle risotto, chives, lobster butter

blue crab scampi | 49

colossal blue crab, roast garlic, linguini, lemon crumbs, white wine broth

hanger steak | 42 ^{GF}

truffle cream corn, asparagus, onion jam, port demi glacé

short rib gnudi | 45

pickled peppers, parmesan, truffle, peas, natural reduction

chicken parmigiana | 33

pomodoro, mozzarella, linguini red, greens

pork belly fried rice | 34

spicy pickled pepper, cilantro, scallion, smoky aioli, soy glaze, sunny egg

HEARTH

\ 'härth \ noun :

a brick, stone, or concrete area in front of a fireplace

lamb meatballs | 18/34

creamy parmesan polenta, pomodoro, pesto aioli

fire roasted wild shrimp | 41 ^{GF}

forbidden black rice, charred sesame romaine, thai red curry sauce

lobster bisque flatbread | 32

unleavened dough, corn, maine lobster, shrimp, scallion, ricotta, mozzarella, lobster bisque sauce