



The
DUTCH
 FROM THE OYSTER BAR

AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....95
 MONTAUK PEARL, NEW YORK.....4
 PEBBLE BEACH, WASHINGTON.....4
 ROW 34, MASSACHUSETTS.....4
 SNOW ISLAND, MAINE.....4
 LITTLENECK CLAM, NEW YORK.....3
 DIVER SCALLOP, PINEAPPLE BEER, AMAGANSETT SEA SALT.....17
 ALASKAN KING CRAB, CUCUMBER-GINGER DIP.....29
 LOBSTER, MELTED BUTTER, SEAWEED, KUMQUAT PONZU.....24
 JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....24

FROM THE KITCHEN

CHEF'S SELECTION OF 3 OR 5 GREAT AMERICAN CHEESES.....18/25
 AMERICAN BURRATA, ROSEMARY POPOVER.....23
 MATZO BALL SOUP, SHIITAKE, CARROT, PARMESAN, DILL.....16
 EGGPLANT DIP WITH SAVORY CRACKERS.....14
 CITRUS & AVOCADO SALAD, FARMERS MARKET GREENS, SUNFLOWER.....18
 BEET SALAD, GREEN CHICKPEA, HUMMUS SAUCE, SPICY HERBS.....18
 WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....22
 SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....22
 GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....25
 HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....32
 WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....12
 HOUSEMADE FRIES.....10

HOMEMADE PIES

STRAWBERRY RHUBARB PIE, PISTACHIO CRUMBLE.....14
 BANOFFEE PIE, DULCE DE LECHE.....13

FRESH JUICE BLENDS

GREEN CLEAN: KALE, SPINACH, LIME, PINEAPPLE, MINT.....11
 20/20: CARROT, ORANGE, GRAPEFRUIT, APPLE, GINGER.....10

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua