

RAW BAR

-

OYSTERS

half dozen 18 | dozen 28

EAST COAST

chef's choice

WEST COAST

chef's choice

CEVICHE ^{GF}

shellfish / cucumber / avocado / spiced pepitas / roasted garlic oil
18

SALADS

-

MIXED GREENS ^{GF, V}

cucumber / radish / bleu cheese
white balsamic vinaigrette
12

ROASTED BEETS ^{GF, V}

roasted apple / honey-horseradish dressing / thai basil
toasted pumpkin seed vinaigrette
16

BURRATA ^{GF, V}

marinated watermelon / heirloom tomato / pistachio
black garlic vinaigrette
18

TUNA TATAKI ^{GF}

edamame / cucumber / baby carrot / sesame ponzu
21

MEDITERRANEAN SALAD

fried chickpeas / baba ghanoush / quinoa / pickled vegetables
15

add grilled shrimp 8 | grilled mahi mahi 10 | grilled chicken 6

SMALL PLATES

-

CURRIED CAULIFLOWER ^{GF, VG}

piquillo pepper romesco / puffed wild rice
pickled golden raisin / sorrel
15

WILD MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / spring onion / arugula
16

SAUTÉED MUSSELS

roasted garlic butter / verjus
smoked heirloom tomato / sourdough
21

FRIED CALAMARI

chipotle aioli / pickled chili / lemon
15

ROASTED OXTAIL & BONE MARROW TOAST

oxtail marmalade / roasted bone marrow
grilled sourdough / pickled mustard seeds
19

SOUPS

-

TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

BEER CHEESE SOUP

Guinness / sweet potato hash / herb oil
8

LARGE PLATES

-

CAVATELLI

clams / pesto / beech mushroom / english peas
21

BUTTER POACHED LOBSTER TAIL ^{GF}

coconut-corn broth / confit marble potato / tarragon
32

AIRLINE CHICKEN BREAST ^{GF}

chorizo cassoulet / cipollini onion / sweet potato / morita jus
22

SANDWICHES

served with choice of french fries, chips or side salad

-

A&B BURGER

foie gras aioli / truffle pecorino / bibb lettuce / heirloom tomato
18

SMOKED TURKEY

avocado / pepper jack / red onion / heirloom tomato
green goddess aioli / sourdough
15

CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo
15

GROUPE SANDWICH

jalapeño aioli / heirloom tomato / arugula / brioche
18

FALAFEL ^V

naan bread / tzatziki / marinated tomato
14

TAMPA BEEF

Providence Cattle roast beef / pepper relish / provolone / au jus
16

SIDES

-

TRUFFLE FRIES WITH PARMESAN ^{GF}

7

ROASTED MUSHROOMS WITH MAPLE BUTTER ^{GF, V}

8

ROASTED HEIRLOOM CARROTS ^{GF, V, VG}

hazelnut / rosemary
6

MASHED POTATOES ^{GF, V}

6

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

LA MARCA PROSECCO

Extra Dry - Veneto, Italy | 11 / 44

JOSEP MARIA RAVENTÓS I CAVA BLANC ROSADO

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 88

TAITTINGER BRUT

“La Française”, Reims, France | 28 / 112

WHITE

RIESLING

Schloss Vollrads, Rheingau, Qualitätswein, Germany, 2017 | 14 / 56

PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

SANCERRE

Patient Cottat, “Anciennes Vignes”, Loire, France, 2018 | 20 / 80

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

CHARDONNAY*

Chateau Montelena, Napa Valley, California, 2016 | 30 / 120

CHARDONNAY

The Prisoner Wine Co., “The Snitch”, Napa Valley, California, 2016
19 / 76

ROSÉ

MIRAVAL MÉDITERRANÉE

“Studio” - Provence, France, 2018 | 13 / 52

THE PRISONER WINE CO.

“Unshackled”, California, 2019 | 16 / 64

RED

PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2018 | 14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Seghesio, Sonoma County, California, 2016 | 17 / 68

RED BLEND*

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

CABERNET SAUVIGNON

Katherine Goldsmidt, “Stonemason Hill”, Alexander Valley, California, 2018
17 / 68

CABERNET SAUVIGNON / SHIRAZ

Penfolds, “Bin 389”, South Australia, 2016 | 25 / 100

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

SAUVIGNON BLANC

St. Supéry, Napa Valley, California, 2018 | 12

CHARDONNAY

Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California, 2017 | 15

RED BLEND

Rodney Strong, “Upshot”, Sonoma County, California, 2017 | 14

CABERNET SAUVIGNON

Concannon, Paso Robles, California, 2016 | 12

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic from the following categories

15

SPIRITS

choose one

GIN

Oxley Cold Distilled

Brockmans

Aviation

Scapegrace

Copper & King Rose

Roku

Monkey 47 (+10)

VODKA

Banyan Reserve

EG Rosemary Lavender

Elyx

TEQUILA

Tres Agaves

Espolòn

Mi Campo

BOTANICAL

choose one

Rose Petal

Cucumber

Burnt Orange Peel

Lime Peel

Grapefruit Peel

Star Anise

Juniper Berry

Mint

Thyme

TONIC

choose one

Q Classic

East Imperial Yuzu

London Essence Bitter Orange Elderflower

Fever Tree Mediterranean

SPRITZ

APEROL

aperol / prosecco / club soda

13

VIOLET

hendrick’s midsummer solstice gin

creme de violet / luxardo / prosecco

fresh lemon

16

CARDOMOM

citrus vodka / green cardomom

angostora bitters / prosecco

14

MARTINI

THE BRINERY

Tito’s Vodka / house-made Dirty Brine

15

PINK GINGER

Elyx Vodka / Junmai Ginjo Sake / Ginger

15

VESPER

Sipsmith London Dry Gin / Grey Goose Vodka / Lillet

16

DAIQUIRI

THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime

14

TEPACHE

Banks 5 Rum / Crème de Cacao / Tepache / Fresh Lime

15

HONEY SAGE

Rekker Rum / Honey / Sage / Fresh Lime / Aquafaba

13