

*small plates***HOG ISLAND OYSTERS ON THE HALF SHELL\***

COCKTAIL SAUCE AND MIGNONETTE AQ

**BLISTERED SHISHITO PEPPERS**

CRISPY GARLIC, SMOKED OLIVE OIL 13

**FRIED GREEN TOMATOES**

ROCK SHRIMP REMOULADE, CHERRY TOMATO, TRINITY HERBS, CRISPY OKRA 15

**BONE MARROW**

TAMARIND GLAZE, PICKLED JALAPENO, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

**STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

**ARTISAN CHEESE BOARD**

SEASONAL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

*soup & salads***CHILLED MELON GAZPACHO**

ROCK SHRIMP, CHILI-LIME, PICKLED PEPPERS, CILANTRO 10

**HEIRLOOM TOMATO SALAD**

CHILLED MAINE LOBSTER, POACHED SHRIMP, ARUGULA, RADISH, AVOCADO, CREAMY DILL DRESSING 24

**BELGIAN ENDIVE SALAD**

TWIN PEAKS PEACHES, PECANS, ROGUE SMOKEY BLUE CHEESE, WATERCRESS, DIJON VINAIGRETTE 12

**LITTLE GEMS**

BRENTWOOD CORN, FARMERS MARKET BLACKBERRIES, SALTED WALNUTS, BUTTERMILK DRESSING 11

*entrees***CHILLED MAINE LOBSTER**

TARRAGON AIOLI, DRAWN BUTTER, GRILLED LEMON AQ

**WOOD FIRED PRIME NEW YORK STRIP\***

SUMMER PANZANELLA WITH HEIRLOOM TOMATOES, LEMON CUCUMBER, DEL RIO ARUGULA, SMOKED CROUTONS, TARRAGON VINAIGRETTE 49

**PAN ROASTED KING SALMON\***

TOMATO COULIS, HERBED QUINOA AND RATATOUILLE SALAD, GREEN OLIVE, PARMESAN-BASIL EMULSION 34

**SEARED SCALLOPS**

MASCARPONE CREAMED CORN, CHANTERELLE MUSHROOM, APPLEWOOD BACON LARDON, SMOKED CHERRY TOMATO MARMALADE 42

**BUTTER POACHED LOBSTER CLAWS\***

PUMPERNICKEL GNOCCHI, OREGON CHANTERELLES, POACHED EGG, WHITE STURGEON CAVIAR AQ

**CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

*sides***CRISPY YUKON GOLD POTATOES**

GREEN GODDESS, FRIED PARSLEY 6

**BRENTWOOD CREAMED CORN**

MASCARPONE, CHIVES, CILANTRO 8

**WOOD FIRED SUMMER SQUASH**

CHERRY TOMATO, BASIL, NUTMEG, WHIPPED RICOTTA 6