

RAW BAR

EAST COAST OYSTERS mignonette . cocktail sauce . lemon **21** half doz.

TUNA TARTARE avocado . cucumber . red onion & sesame salad . wonton chip . soy vinaigrette **20**

SHRIMP COCKTAIL spicy cocktail sauce . lemon . herbs **15 for 3**

SMALL PLATES

ARTISINAL CHEESE & CHARCUTERIE assorted cured meats . cheeses . nuts . olives . grilled bread **30**

TUMERIC & GINGER 2 BEAN HUMMUS chickpea . white bean . tomato . cilantro . mint . grilled bread . quail egg **17**

GUACAMOLE pico . blue corn tortilla . sliced flat bread **16**

TRUFFLE MUSHROOM & EGGPLANT CROQUETTES romesco sauce . piquillo . tomato . almonds . paprika aoli **16**

CRISPY CALAMARI & SHISITO PEPPERS garlic aioli . smoked chili tomato sauce **19**

TRUFFLE FRIES truffle salt . truffle oil . herbs **11**

SHORT RIB SOPES corn masa tortilla . cotija cheese . black bean puree . chipotle **18**

CHICKEN BREAST TACOS jalapeno green sauce **15**

APPS TO SHARE

TRASH CAN YELLOW & BLUE CORN NACHOS (serves 2-4 guests)

black beans . jalapeno cheese fondue . guacamole . pico . chipotle sour cream . short rib . chorizo **24**

LEMON & HERB CRISPY OYSTERS crispy oysters . horseradish . lemon & garlic sauce **22**

CHAR-GRILLED OCTOPUS refried garbanzo beans . sun dried tomato . olive & caper sauce **20**

FILET OF BEEF CARPACCIO romano cheese fondue . truffle . pecorino . sour dough . bitter greens **19**

SPICY THAI GRILLED SATAY SKEWERS (chicken or shrimp) sweet chili sauce . red curry peanut sauce **18**

TEMPURA CAULIFLOWER Korean hoisin sauce . sesame seeds **16**

THE FLATBREAD wild mushrooms . truffle cheese . ricotta . sun-dried tomatoes . arugula **18**

THE WINGS (choose 1 flavor)

Sweet Chili Tai Sauce pineapple pico . ranch **Cajun Dusted Buffalo** blue cheese **16**

SALADS add to any salad **CHICKEN 7 | STEAK 12 | SALMON 12 | TUNA 12 | SHRIMP 12**

KALE CAESAR ✓ parmesan dressing . croutons **14**

UH MARKET SALAD nicoise . quinoa . lentils . potato . haricot vert . bitter greens . quail egg . citrus– honey mustard vinaigrette **15**

PANZANELLA ✓ arugula . burrata . tomato . onion . focaccia croutons . extra virgin olive oil . balsamic glaze **14**

SANDWICHES all served with shoestring fries or house salad sub gluten free bread **2**

THE FRIED CHICKEN SANDWICH buttermilk marinated . avocado . pickles . pepper jack cheese . arugula . tomato . **18**

THE BURGER 8oz steakhouse special blend . cheddar . arugula . tomato . pickle **18**

CLASSIC VEGGIE BURGER ✓ american . lettuce . tomato . onion . pickles . brioche **16**

ENTREES

VEGAN VEGGIE BOLOGNESE gluten free fusilli pasta . plum tomato . plant based meat . portobello mushroom **26**

SPICY RIGATONI creamy vodka sauce . tomato . pancetta . basil **26**

SPRING PENNE PASTA pomodoro . roasted eggplant . tomato . ricotta salata . basil **20**

GRILLED SALMON 8oz salmon . spinach & arugula pesto . saffron vegetable couscous **26**

GRILLED SKIRT STEAK 10oz cut . chimichurri . demi glaze . truffle fries **32**

FOR THE TABLE

CARRIBEAN CHICKEN CHUNKS light & dark meat on bone . sour orange . herbs . lemon . garlic sauce **22**

GRILLED LAMB CHOPS (4 pieces) herbs . goat cheese au gratin . black olive mustard . red pepper salsa **36**

U.H. GRILLED RIB EYE 14oz hand cut . demi glaze **38**

ROASTED WHOLE BRANZINI lemon garlic & caper sauce **32**

TOMAHAWK STEAK 32oz sliced off the bone . au jus **125**

SIDES

SAUTEED SPINACH **10**

CONFIT FINGERLING POTATO **10**

HARICOT VERTS ✓ garlic . lemon **8**

SAFRON VEGGIE COUSCOUS **10**

KIDS under 12

FLATBREAD marinara . mozzarella . tomato

NOODLES WITH BUTTER OR SAUCE parmesan

CHICKEN TENDERS fries

CHEESE BURGER American . fries

CHICKEN SANDWICH fries

DESSERT

APPLE & PECAN BREAD PUDDING vanilla & amaretto whipped cream **15**

CRISPY BAKED BANANA SPRING ROLLS (3 sauces for dipping) chocolate, dulce de leche . wild berry coulis **15**

FLOURLESS VALRHONA DARK CHOCOLATE CAKE hazelnut gelato **13 gf**

LEMON & KEY LIME TART citrus meringue . lemon sorbet **12**

EXPRESSO CREME BROULEE coffee & vanilla custard **12**