

RAW BAR

- EAST COAST OYSTERS** dressed with 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 beans . 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 **17**
TRUFFLE FRIES truffle salt . truffle oil . herbs **12**

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**
CRISPY LEMON & HERB OYSTERS crispy oysters . horseradish . lemon & garlic sauce **22**
CHARRED 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**
SHORT RIB SOPES TRIO corn masa tortilla . black bean puree . cotija cheese & chipolte **18**
THE WINGS (*choose 1 flavor*)
Sweet Chili Sauce pineapple pico . ranch **Cajun Dusted Buffalo** blue cheese **16**
THE TACOS (*3 tacos served on handmade corn masa tortillas*)
FILET MIGNON guacamole . pico **18**
GRILLED SHRIMP AI PASTOR pineapple salsa **16**
CHICKEN BREAST jalapeno green sauce . pico **15**

SALADS

- add to any salad **CHICKEN 7 | STEAK 12 | SALMON 12 | TUNA 12 | SHRIMP 12**
KALE CAESAR **V** parmesan dressing . croutons **14**
UH MARKET SALAD nicoise . quinoa . lentils . potato . haricot vert . bitter greens . quail egg . citrus– honey mustard vinaigrette **15**
PANZANELLA **VEO** arugula . burrata . tomato . onion . focaccia croutons . extra virgin olive oil . balsamic glaze **16**

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 . spinach . tomato . pickle **18**
CLASSIC BEYOND BURGER **V** American . lettuce . tomato . onion . pickles . brioche (*plant base meat patty*) **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 **22**
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 16oz hand cut . demi glaze **38**
ROASTED WHOLE BRANZINI 16oz lemon garlic & caper sauce **32**
TOMAHAWK STEAK 32oz sliced off the bone . au jus **95**

SIDES

- SAUTED SPINACH** **10**
CONFIT FINGERLING POTATO **10**
HARICOT VERTS **VE** garlic . lemon **10**
SAFRON VEGGIE COUSCOUS **10**

KIDS

- under 12
FLATBREAD marinara . mozzarella . tomato
NOODLES WITH BUTTER OR SAUCE parmesan
CHICKEN TENDERS fries
CHEESE BURGER SLIDERS (2) Cheddar . 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**