



## Small

**OYSTERS ON THE HALF SHELL** MKT  
white mignonette, cocktail sauce

**SHRIMP CEVICHE\*** 14  
coriander mayo, tostada

**JAPANESE MILK BREAD** 6  
fried rosemary, bacon fat mayo

**HEIRLOOM TOMATO FATTOUSH** 16  
cucumber, red onion, summer veg, grilled pita "croutons," spiced yogurt-lemon vinaigrette

**GRILLED BABY CARROTS** 13  
harissa, chili crisp, buttermilk-tahini dressing

**PEACH SALAD** 14  
grilled nc peaches, endive, arugula, almond crumble, cotija cheese, cilantro honey vinaigrette

## Pasta

**MACCHERONI** 17  
cacio e pepe: confit garlic, black pepper, cream, grana padano

**ORECCHIETTE** 20  
nc corn, bacon, bell pepper, parmesan, cream, fried egg

**RIGATONI** 21  
chicken sausage, vodka sauce

## From the Grill

**PAN SEARED SCALLOPS** 32  
day boat scallops, coconut-rice salad, grilled pineapple herbs, peanut, coconut vinaigrette

**LOCAL DUROC PORK CHOP** 30  
fried potato salad, salsa verde

**GRILLED SALMON** 30  
haricots verts, almonds, arugula, almond vinaigrette

**ROASTED HALF CHICKEN** 26  
sheet pan vegetables, chicken jus

**THE MARLON BRANDO BURGER\*** 19  
house-made pretzel bun, NY onions, mayo, relish, american cheese, bacon, fries

**NY STRIP\*** 46  
hand-cut linz beef, béarnaise sauce, market corn succotash

## Dessert

**PEACHES & CRÈME** 10  
white chocolate-peach creme brulee, candied peaches

**TOASTED COCONUT TIRAMISU** 9  
coconut, ladyfingers, rum, espresso

**KEY LIME PIE** 9  
whipped cream

**Chef Jeff Seizer + Collaborative**  
Summer 2022

\*These items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.