



Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

ELOTE DEVEILED EGGS 6
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

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

BABY BIBB SALAD 12
heirloom tomatoes, cucumbers, red onions, sunflower seeds,
green goddess dressing

SHRIMP CEVICHE* 13
coriander mayo, tostada

BIRRIA QUESADILLA 12
oaxaca cheese, chopped romaine, heirloom tomato,
cailantro-lime vinaigrette

PAN SEARED SCALLOP 16
day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

ORECCHIETTE 16
italian sausage, roasted broccoli, arugula pesto

RIGATONI 16
chicken sausage, vodka sauce

Large

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

THE MARLON BRANDO BURGER* 19
NY onions, mayo, relish, american cheese, bacon,
9th street bakery brioche bun, fries

STEAK FRITES* 46
linz beef NY strip, blistered cherry tomato, caramelized onions, mushrooms,
tarragon, sauce bordelaise

Dessert

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

TOASTED COCONUT TIRAMISU 9
coconut, ladyfingers, rum, espresso

KEY LIME PIE 9
whipped cream

Chef Jeff Seizer + Collaborative
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TOASTED COCONUT TIRAMISU 9
coconut, ladyfingers, rum, espresso

KEY LIME PIE 9
whipped cream

Chef Jeff Seizer + Collaborative
Summer 2022

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Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

ELOTE DEVEILED EGGS 6
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

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

BABY BIBB SALAD 12
heirloom tomatoes, cucumbers, red onions, sunflower seeds,
green goddess dressing

SHRIMP CEVICHE* 13
coriander mayo, tostada

BIRRIA QUESADILLA 12
oaxaca cheese, chopped romaine, heirloom tomato,
cailantro-lime vinaigrette

PAN SEARED SCALLOP 16
day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

ORECCHIETTE 16
italian sausage, roasted broccoli, arugula pesto

RIGATONI 16
chicken sausage, vodka sauce

Large

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

THE MARLON BRANDO BURGER* 19
NY onions, mayo, relish, american cheese, bacon,
9th street bakery brioche bun, fries

STEAK FRITES* 46
linz beef NY strip, blistered cherry tomato, caramelized onions, mushrooms,
tarragon, sauce bordelaise

Dessert

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

TOASTED COCONUT TIRAMISU 9
coconut, ladyfingers, rum, espresso

KEY LIME PIE 9
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GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

THE MARLON BRANDO BURGER* 19
NY onions, mayo, relish, american cheese, bacon,
9th street bakery brioche bun, fries

STEAK FRITES* 46
linz beef NY strip, blistered cherry tomato, caramelized onions, mushrooms,
tarragon, sauce bordelaise

Dessert

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

TOASTED COCONUT TIRAMISU 9
coconut, ladyfingers, rum, espresso

KEY LIME PIE 9
whipped cream

Chef Jeff Seizer + Collaborative
Summer 2022

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Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

ELOTE DEVEILED EGGS 6
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

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

BABY BIBB SALAD 12
heirloom tomatoes, cucumbers, red onions, sunflower seeds,
green goddess dressing

SHRIMP CEVICHE* 13
coriander mayo, tostada

BIRRIA QUESADILLA 12
oaxaca cheese, chopped romaine, heirloom tomato,
cailantro-lime vinaigrette

PAN SEARED SCALLOP 16
day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

ORECCHIETTE 16
italian sausage, roasted broccoli, arugula pesto

RIGATONI 16
chicken sausage, vodka sauce

Large

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

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day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

ORECCHIETTE 16
italian sausage, roasted broccoli, arugula pesto

RIGATONI 16
chicken sausage, vodka sauce

Large

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

THE MARLON BRANDO BURGER* 19
NY onions, mayo, relish, american cheese, bacon,
9th street bakery brioche bun, fries

STEAK FRITES* 46
linz beef NY strip, blistered cherry tomato, caramelized onions, mushrooms,
tarragon, sauce bordelaise

Dessert

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

TOASTED COCONUT TIRAMISU 9
coconut, ladyfingers, rum, espresso

KEY LIME PIE 9
whipped cream

Chef Jeff Seizer + Collaborative
Summer 2022

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Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

ELOTE DEVEILED EGGS 6
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

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

BABY BIBB SALAD 12
heirloom tomatoes, cucumbers, red onions, sunflower seeds,
green goddess dressing

SHRIMP CEVICHE* 13
coriander mayo, tostada

BIRRIA QUESADILLA 12
oaxaca cheese, chopped romaine, heirloom tomato,
cailantro-lime vinaigrette

PAN SEARED SCALLOP 16
day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

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fried rosemary, bacon fat mayo

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

BABY BIBB SALAD 12
heirloom tomatoes, cucumbers, red onions, sunflower seeds,
green goddess dressing

SHRIMP CEVICHE* 13
coriander mayo, tostada

BIRRIA QUESADILLA 12
oaxaca cheese, chopped romaine, heirloom tomato,
cailantro-lime vinaigrette

PAN SEARED SCALLOP 16
day boat scallop, roasted corn salsa, corn purée, bacon

MACCHERONI 14
confit garlic, black pepper, cream

ORECCHIETTE 16
italian sausage, roasted broccoli, arugula pesto

RIGATONI 16
chicken sausage, vodka sauce

Large

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

GRILLED NC TROUT 34
haricots verts, arugula, almond vinaigrette

THE MARLON BRANDO BURGER* 19
NY onions, mayo, relish, american cheese, bacon,
9th street bakery brioche bun, fries

STEAK FRITES* 46
linz beef NY strip, blistered cherry tomato, caramelized onions, mushrooms,
tarragon, sauce bordelaise

Dessert

PEACHES & CRÈME 10
white chocolate-peach creme brulee, granola,
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.