

M A I N

KITCHEN

Starters

HEIRLOOM BEET SALAD ↪ Whipped Tahini, Candied Pecans, Dukkah	16
806 WEDGE SALAD ↪ Iceberg Lettuce, Crispy Pancetta, Cherry Tomatoes, Herb Ranch Vinaigrette	15
ROASTED CAULIFLOWER SOUP ↪ Golden Raisins, Crispy Capers, Curry Oil	10
TUSCAN KALE CAESAR ↪ Mixed Kale, Parmesan Crisp, White Anchovies Crispy Prosciutto	14
CRISPY SHRIMP TACOS ↪ Remoulade Sauce, Cabbage Slaw	16
AHI TUNA POKE Wakame Salad, Ponzu Chili Dressing, Shrimp Cracker	20
CHARCUTERIE BOARD Seasonal Selection of Artisanal Meats & Cheeses House Pickles & Grain Mustard	23

Sides

CREAMED GOLDEN CORN	10
CRISPY CAULIFLOWER, LABNEH	10
ROASTED CARROTS, HARISSA YOGHURT	10
PATATAS BRAVAS, SPICY AIOLI	10
PONZU BRUSSELS SPROUTS	10
SAFFRON RICE, TOASTED ALMONDS	10

Entrees

INDIAN SPICED SALMON ↪ Forbidden Rice, Granny Smith, Sesame Vinaigrette	31
PAN SEARED ATLANTIC SCALLOPS ↪ Golden Corn Puree, Pickled Shmeji Mushrooms	33
COUNTRY FRIED CHICKEN BREAST Potato Gnocchi, Baby Spinach Cassoulet, Yoghurt Sauce	28
12 OZ BONE IN DOUBLE PORK CHOP ↪ Crispy Potatoes, Braised Red Cabbage, BBQ Mustard	32
CACIO E PEPE Spaghetti, Black Pepper, Parmesan Cheese	25
JUMBO GULF SHRIMP Toasted Fregola, Rooftop Pesto	30
CRISPY SEARED RED SNAPPER ↪ Eggplant Barigoule, Piquillo Sauce, Bread & Butter Pickled Zucchini	32
SPICED LAMB MEATBALLS ↪ Vegetable Ratatouille, Smoked Yoghurt	30
12 OZ NEWYORK STRIP STEAK ↪ Crispy Asparagus, Romesco Sauce Tapenade	42

↪ Denotes an item that can be made gluten-free
18% gratuity will be added to parties of 6 or more guest
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food born illness, especially if you have certain medical conditions

Executive Chef, Jelle Vandenbroucke