

TABLE SNACKS

- WHIPPED RICOTTA, Hampton hot honey, fennel pollen, extra virgin olive oil 14
- LOBSTER RANGOON, cream cheese, scallions, chili crisp 27
- BEETROOT HUMMUS, pickled vegetables, dukkah, warm pita 17

SMALL PLATES

- SHRIMP COCKTAIL, cocktail sauce, lemon 19
- BURRATA, heirloom tomato, pesto, toasted ciabatta 18
- CHICKEN CROQUETTE, truffle cream, micro herbs 16
- TUNA CARPACCIO, yuzu, shaved fennel, wontons, soy* 20

SALADS

- CLAUDE'S SALAD, radish, tomato, hearts of palm, quinoa, tarragon dressing 15
- CAESAR SALAD, caesar dressing, brioche garlic crumbs, parmesan 16
- EXTRAS: shrimp 14 / tuna* 16 / grilled chicken 10 / burrata 8

BIG PLATES

- FILET MIGNON, roasted fingerlings, bone marrow crust, bordelaise* 49
- FLUKE OREGANATA, arugula, herb crumb, piccata sauce 35
- RIGATONI ALLA VODKA, marinara, cream, basil 25
- AMISH CHICKEN BREAST, sunchokes, pea leaves, mushrooms 36
- RISOTTO, peas, asparagus, poached egg, mint oil, parmesan 26
- TUNA, dukkah, purple radish, watercress, red pepper sauce* 36
- WAGYU BURGER, caramelized onions, taleggio, truffle aioli* 29
- BLACKENED SWORDFISH, succotash, cajun butter sauce 36

SIDES

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| GRILLED ASPARAGUS 12
lemon, herb breadcrumbs | FRENCH FRIES 9
rosemary salt | MUSHROOMS 11
garlic, tarragon, red wine |
| LITTLE SALAD 10
tomato, watercress, arugula | SUCCOTASH 11
corn, fava beans, tomato | SLAW 9
carrot, cabbage, citrus dressing |

Before placing your order, please inform your server of any food allergies
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of six or more are subject to a 20% gratuity. Menu subject to change.