






STARTERS & SALADS

- 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 
- SHRIMP COCKTAIL, cocktail sauce, lemon 19
- BURRATA, heirloom tomato, pesto, toasted ciabatta 18 
- CLAUDE'S SALAD, radish, tomato, hearts of palm, quinoa, tarragon dressing 15 
- CAESAR SALAD, caesar dressing, brioche garlic crumbs, parmesan 16
- WATERMELON SALAD, heirloom tomatoes, ricotta, croutons 18 

EXTRAS: tuna\* 16 / grilled chicken 10 / burrata 8

MAINS

- FLAT IRON STEAK, romesco, fingerling potatoes\* 37
- BAKED SALMON, braised leeks, fennel, fingerling potatoes, citrus beurre blanc, salmon roe\* 35
- RIGATONI ALLA VODKA, marinara, cream, basil 25 
- ROASTED ORGANIC CHICKEN BREAST, cauliflower purée, 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, french fries\* 29
- BLACKENED SWORDFISH, succotash, cajun butter sauce 36

SIDES

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