

★ Popped & Crispy ★

FRIED OYSTERS Selfish \$7 Shared \$13

Corn Meal Fried Blue Pt. Oysters w/ Tarragon Aioli & Roasted Fennel

VEGAN TEMPURA VEGGIES \$9

Tempura Battered & Lightly Fried Asparagus & Broccolini w/ Crispy Carrot Threads, Served w/ Soy Scallion Ginger Sauce

PORK BELLY BUNS Selfish \$7 Shared \$13

Crispy Pork Belly, Voodoo Sauce & Ginger Slaw

VEGAN GF TWISTED POPCORN \$8

Wasabi, BBQ & Truffle

BBQ TOTS Selfish \$7 Shared \$12
Pulled Pork in BBQ Potato Tot. Garlic & BBQ Aioli

HAM & CHEESE BITES Selfish \$10 Shared \$15

Serrano Ham & Fontina Cheese Bites w/ Jalapeno Aioli

WASABI SHRIMP ROLL Selfish \$7 Shared \$13

Tempura Fried Shrimp w/ Wasabi Siracchi Sauce & Asian Slaw

VEGAN VEGGIE MINI TACOS Selfish \$6 Shared \$10

Filled w/ pickled Cabbage, Carrots & Asparagus. Topped w/ Cilantro Aioli & Pico

SMOKED & CURED

House Smoked & Cured

SMOKED SALMON

Mustard Mousse, Capers & Asparagus Dill Relish & Garlic Crisps
\$13

DEVILED EGGS

Bacon, Wasabi & Red Wine
Selfish \$7 Shared \$11

GF SMOKED PULLED CHICKEN

Chilled Chicken, Black Bean Salad, Avocado Mousse & Pico
\$14

MEAT & CHEESE BOARD

Chef's Selection of Cured Meats & Cheeses
\$15

SMOKED SHRIMP

Shaved Fennel & Asparagus Salad
\$22

MEDITERRANEAN JAR

Marinated Olive & Cherry Peppers w/ Feta Cheese
\$9

GF SMOKED SCALLOPS

Corn Risotto, Crispy Celery Root Chips & Chili Aioli
\$26

GRILLED CHORIZO & BRAISED OX TAIL

House Made Chorizo on Corn Pudding. Braised Oxtail served on Herb Crostini
\$22

★ Pickled & Jarred ★

HUMMUS TRIO \$11

Layered Red Pepper, Edamame & Bacon Hummus w/ Lavash Crisps

GF SNAPPER CEVICHE \$12

Marinated Fresh Line Snapper in Coconut Water, Citrus & Cilantro

PICKLED JAR \$12

Pickled Carrots, Pearl Onions & Cucumbers w/ Chicken Pâté & Chorafall Crisps.

CHEF ERIC'S RAVIOLI REVOLUTION

PORK \$17

Sautéed Broccolini, Sundried Tomatoes, Sliced Garlic & Demi

LOBSTER \$23

Chipotle Shallot Shrimp Sauce

MUSHROOM \$16

Topped w/ Asparagus, Garlic, Crimini Mushrooms & Tomato W/ Mushroom Demi Sauce

★ Braised & Brined ★

GF BRINED PORK LOIN	\$21
Truffle Risotto & Lemon Garlic Demi	
GF BRAISED COD	\$19
Tomato Risotto & Sweet Pea Jus	
GF BRAISED PORK BELLY	\$18
Tomatillo & Tomato Salad w/ Roasted Chili Peppers & Salsa Verde	
BRAISED DUCK QUESADILLA STICKS	\$19
Hoisin Duck & Ghost Pepper Cheese w/ Asian Slaw	

GRILLED

GF ARGENTINIAN FLAT IRON	\$24	GF GRILLED SHRIMP	\$22
Garlic Mashed Yucca w/ Salsa Verde		Frisee Greens, Shaved Red Onions, French Beans, Cherry Tomatoes. Garlic Vinaigrette	
GRILLED SCALLOPS	\$26	CRAFT BEER BURGER	\$13
W/ Tempura Fried Oysters on a French Bean & Pickled Beets Salad. Beet Vinaigrette		Blend of Ground Chuck Loin, Short Rib and Brisket soaked in stout w/ Caramelized Onions, Bacon & Mushrooms	
KOREAN BEEF ... Selfish \$12 Shared \$18			21+
STICKS		GF GRILLED OCTOPUS	\$14
Korean BBQ Marinated Flank Steak w/ Napa Ginger Slaw		Salad of Olive, Feta, Cucumber & Tomato. Herb Vinaigrette	
WIDOW JANE SKIRT STEAK	\$22	GF GRILLED SWORDFISH & MEZCAL OLIVES	\$22
Skirt Steak marinated in Widow Jane Bourbon & served w/ Smashed Potatoes & Seasonal Vegetables. Bourbon Garlic Butter		Grilled Swordfish w/ Tomato Herb Rice & Served w/ Oyster Corn Chowder. Olives spiked w/ Mezcal	
21+		21+	

"Build Your Own" ★ Lazy Susan ★ Serves 2 People

FISH TACOS	\$24
Tempura Fried Cod w/ Flour Tortilla, Pico, Sour Cream, Guacamole, Shredded Lettuce & Limes	
LETTUCE WRAPS	Chicken \$18 Beef \$22 Shrimp \$24
Bibb Lettuce Wraps, Julienne Snow Peas, Shredded Carrots, Toasted Peanuts, Shredded Cabbage, Bean Sprouts, Sesame dressings	

VEGAN

ROASTED BEEFSTEAK TOMATO	\$14	GRILLED SWISS CHARD	\$16
Layered w/ Quinoa, Mushrooms & Broccolini on an Asparagus Raft. Roasted Yellow Pepper Sauce.		Lightly Grilled Swiss Chard w/ Sauté of Cous Cous, Lentils, Corn, Tomato, Pignoli Nuts & Dates. Basil Oil	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.