



art's table

SMALL PLATES

Lobster Mac n' Cheese bacon . habenero . chef's three cheese sauce . mini shells . gratin **18**

Belly of the Beast cuban press sandwich . crispy niman ranch pork belly . pulled pork . pickles . grainy jalapeño mustard . gruyere fondue for dipping **15**

Tony Montana Corn ^{ef} cuban style charred corn . cilantro aioli . chili oil . queso fresco . lime **14**

Millie's Meatballs mama's meatballs & marinara buratta . parmesan . petit basil . garlic toasts **14**

Art's Garlic Guacamole Toasts manchego cheese . chervil pistou . roasted tomato . crostini **13**

Steamed PEI Mussels roasted garlic . jalapeño . white wine broth . basil . chimichurri toasts **17**

Art's Chicken Bites flour-dusted chicken oysters . habanero aioli . lime zest . black garlic . sesame oil . chicken chicharones **14**

Homemade Turkey Sliders goat cheese . onion confit . roasted tomato . frisée . garlic aioli . challah bun **15**

Mini Eggplant "Parm" ^{ef} japanese eggplant . gluten free panko . herbed ricotta . oven-roasted tomato . marinara . pesto . basil oil **16**

Chef Style Sliders our house-ground patty . green leaf lettuce . roma tomato . house pickled onions . bacon . pickles . smoked cheddar cheese . ketchup . habanero aioli . mini portuguese bun **15**

Mini Salmon Panino ^{ef} smoked salmon . celery salt . tomato . gluten free parsnip pancakes . arugula . chive mayonnaise **16**

SALAD PLATES

*add grilled steak 9 / add poached chicken 6
add seared albacore 8 / add grilled salmon 7*

Art's Salad ^{ef} red oak and green leaf lettuce . herbed ricotta . shaved fennel . oven-dried tomato . cerignola olives . hazelnuts . lemon zest . hazelnut vinaigrette **14**

Beet Salad ^{ef} roasted baby beets . black quinoa . hazelnuts . citrus supremes . goat's milk cheese . chervil **15**

Tana Cobb ^{ef} chard . chicory . radicchio . fennel . poached chicken . pistachio . pancetta . shaved truffle cheese . red wine vinaigrette **16**

Greek Corn Salad ^{ef} roasted corn . tomato . cucumber . red onion . scallions . feta cheese . dill . olives . mixed kale . spiced lemon dressing **16**

Seared Albacore Salad ^{ef} albacore . quinoa . pistachios . fennel . grilled radicchio . extra virgin olive oil . lemon dill pesto . roasted pepper juice . arugula **18**

Art's Steak Salad baby arugula . frisee . roasted tomato . shallot crisps . pecorino cheese . grilled hanger steak . balsamic gastrique . extra virgin olive oil **19**

Kale Salad ^{ef} spiced marcona almonds . roasted kabocha squash . manchego . lemon . grapeseed oil **17**

All of our meat and seafood are sustainable, hormone-free and/or free-range. We strive to use produce from local farmers. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity on parties of 8 or more

BIGGER PLATES

Scottish Salmon ^{ef} spiced broccolini . parsnip puree . parsnip chips . whole grain mustard viogner jus **28**

Montana & Ocean Linguine lobster . salmon . sea bass . pei mussels . garlic . spicy pepper & roasted tomato sauce basil . linguine pasta . crispy calamari **30**

Wild Local Sea Bass ^{ef} jasmine baby carrots . kabocha squash . puree . black garlic chili sauce . gremolata **29**

Mary's Organic Half Chicken agave herb brined . garlic herb crusted . roasted root vegetables . pan jus **27**

The Durcan Turkey Burger goat cheese . onion confit . roasted tomato . frisée . garlic aioli . challah bun . sweet sixteen curly fries **17 sub gfbun 4**

Chef's Burger & Fries our house-ground patty . green leaf lettuce . roma tomato . house pickled onions . pickles . bacon . smoked cheddar cheese . ketchup . habanero aioli . portuguese bun . pommes frites **18 sub gfbun 4**

Fish Tacos grilled Ono . shredded red and green cabbage . mango pico de gallo . roasted tomatillo salsa . Baja style white sauce . fresh lime . seasoned black beans . cilantro rice **18**

Short Rib Pappardelle slow-braised grass-fed short ribs . onion confit . swiss chard . manchego . roasted onion jus . marjoram . pappardelle pasta **27**

Lobster Salad Sandwich house-poached maine lobster . red onion . peppers . corn . sambal yuzu aioli . tomato . red oak lettuce . avocado . chimichurri . housemade chips **24**

Hanger Steak grilled 10 oz hanger steak . onion crisps . sautéed spinach . bearnaise . chimichurri **29**

SMALLER PLATES

Baby Carrots ^{ef} agave nectar . jasmine pearls . juniper **9**

Parsnip Puree ^{ef} parsnips . celery root . touch of cream **9**

Spiced Broccolini ^{ef} white wine . garlic . chili . lemon **9**

Sweet Potato Gratin ^{ef} maple butter . hazelnut & almond flour streusel . marshmallow brûlée **9**

Brussels Sprout Casserole ^{ef} smoked cheddar béchamel . pancetta . almond flour gratin **10**

Pommes Frites ^{ef} sea salt . parmesan . parsley . ketchup **7**

Parsnip Potato Latkes ^{ef} apple pear salsa . chive crème fraiche **8**

Sautéed Spinach ^{ef} garlic . lemon . white wine . butter **8**

Onion Crisps smoked cheddar sauce **8**

Sweet Sixteen Curly Fries spiced . crunchy **7**

Kabocha Squash Puree ^{ef} maple butter **9**

Roasted Root Vegetables ^{ef} rutabaga . celery root . yam . oil . brown sugar . herbs **9**

