



## TASTE

### **Deviled Eggs**

Bowfin Caviar, Fingerling Chip, Chive 19

### **\*Kanpachi Crudo**

Grilled Grapefruit Dressing, Avocado, Salsa Recado, Green Apple 24

### **\*Half Dozen Oysters**

Pink Pepper Maggi, Shallots, Citrus Granita 22

### **\*Smoked Salmon Tartare**

Horseradish Crème Fraîche, Pickled Beetroot, Salmon Roe, Focaccia Toast 29

### **Burrata Salad**

Balsamic Vinaigrette, Orange Suprêmes, Grape Tomato, Spiced Pecans 24

### **Preston's Caesar**

Baby Romaine, Watermelon Radish, Nori Breadcrumbs, Pecorino, Herbs 14

### **House Parker Rolls**

Cultured Butter, Maldon Salt 7

### **Pork Belly**

Crispy 8-hour Berkshire Pork, Apple Port Jus, Polenta, Pickled Onion, Watercress 28

### **Louisiana Shrimp**

Crab Boil Butter, Nueske's Bacon, Tabasco, Jasmine Rice 28

### **Raclette Fondue**

Chèvre & Emmentaler, Grilled Focaccia, Bacon Jam 24

### **Bone Marrow**

Golden Raisin Agrodolce, Horseradish Aioli, Fried Garlic, Grilled Focaccia 21

### **Steamed Mussels**

Chorizo Rouille, Soft Herbs, Grilled Focaccia 29

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## BUTCHER

*Choice of Garlic Butter, Chimichurri, Chili Butter*

**\*8 oz CAB Filet Mignon** 46

**\*16 oz CAB NY Strip** 65

**\*16 oz CAB Ribeye** 65

**\*4 oz Japanese A5 Wagyu Strip** 75

**\*12 oz Australian A7 Wagyu Strip** 90

**\*12 oz Australian A7 Wagyu Ribeye** 90

## ENHANCE

**Shrimp** 18

**Oscar Style** 29

**Colossal Crab Meat** 32

**Béarnaise** 6

**Truffle Au Poivre** 15

**Twin Lobster Tails** 39

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## ROAST

### **Atlantic White Fish**

English Pea Velouté, Black Lentils, Pickled Onion, Pumpkin Seed Chili Crunch, Herbs 38

### **Rotisserie Half Chicken**

Creamed Collards, Sauce Suprême 34

### **Bone-In Pork Chop**

Brown Butter Sweet Potato Mash, Pecorino Cream, Salmon Roe, Scallion 45

## CRAFT

### **Cacio e Pepe Trenette**

Pecorino, Black Pepper 19

### **Lobster Sugo Rosa**

Vodka Cream Sauce, Pancetta, Herbs 34

### **Porchetta Pappardelle**

Calabrian Chili Pork Sugo, Garlic Bread Crumbs 28

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## ACCESSORIZE

### **Potato Gratin** 14

Garlic Shallot Herb Cream, Chives

### **Pomme Purée** 14

Pecorino, White Pepper, Chives

### **Red Beets** 14

Pickle Roasted Red Beets, Preserved Lemon Yogurt, Chermoula, Pickled Fennel, Toasted Almonds

### **Broccolini** 14

Polenta, Chili Crunch Oil, Pecorino

### **Summer Squash** 14

Calabrian Chili Romesco, Grilled Zucchini, Summer Squash, Spice Oil

Executive Chef: Thomas Calhoun

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items can be served raw or cooked to order.

\*Written information is available upon request regarding the safety of these items.