



Catering

Snacks.

maine lobster roll tarragon, celery, chives, lemon

shigoku oysters on the half shell cucumber, radish, fresno chili, condiments

handmade yogurt bread labne, feta, za'atar

parker rolls cultured butter

avocado tartine creme fraiche, cucumber, radish, dill, thai basil, za'atar

straciatella toast roasted garlic, olive oil

potato croquette parmesan, black truffle

english muffin bites salmon pastrami, red cabbage, mustard, roe

johnny cake smoked trout salad, creme fraiche, flowering herbs

whisnant farms handmade beef "samosas" chimichurri

grilled clam toast preserved lemon, dill, castelvetro olive

"poke bowl" jade bamboo rice, ahi tuna, ossetra caviar, crispy shallots, condiments

spicy maine lobster toast avocado, pickled red onion, cucumber

tuna tartare tostada avocado crema, crispy shallots, thai basil, cucumber

smoked albacore conserva tartine gribiche, heirloom tomato, pickled artichoke

crispy oyster toasts spicy garlic aioli

belcampo farms lamb flatbread ricotta, spicy tomato jam, herb salad

dungeness crab cake sweet cornmeal johnny cake, horseradish, preserved lemon

"grilled cheese" white cheddar, goat cheese, neuske bacon, tomato

Salads.

little gems green goddess caesar, parmesan, herb breadcrumbs

beet greek salad oregano, feta, cucumber, kalamata olive vinaigrette

kale and brussel sprout salad peanut vinaigrette, mint, parmesan

citrus pomegranate, cumin, pistachio, castelvetro olive

cape cod salad roasted pear, candied walnuts, mustard vinaigrette

jj farms greens wildflower honey vinaigrette, candied walnuts, manchego

house classic caesar baby gems, country sourdough croutons, pecorino

gems avocado preserved lemon yogurt, brown butter, radish, pistachio

yellow beet salad za'atar, labne, thai basil, feta, hazelnut

burrata white nectarine, heirloom cherry tomatoes, lemon, olive oil, arugula

cauliflower cous cous currants, pine nuts

orecchiette pasta buttermilk chive dressing, arugula, peas, black pepper

maine lobster salad citrus vinaigrette, watercress, avocado

watermelon smoked labneh, sheep's milk feta, pickled strawberries, cucumber

Earth.

roasted young carrots smoked dates, tandoori yogurt

cauliflower variations golden raisins, madras curry, pickled red onion

haricot verts caramelized onions, almonds

roasted pear flatbread gorgonzola, arugula

eggplant parmigiana

grilled corn on the cob smoked paprika chili aioli, amaranth, crispy corn silk, lime

crispy cauliflower tacos pickled onions, cabbage slaw

thai style fried rice kohoku rose rice, lemongrass, ginger, mushrooms, zucchini

spaghetti alla chitarra "carbonara" crispy mushrooms, green garlic, calabrian chili

charred romanesco variations smoked fig mostarda, bulgur wheat tabbouleh

tonarelli cacio e pepe

wild mushroom lasagna

east indian vegetable curry

handmade saffron ravioli burrata, ricotta, charred corn, chives

Sea.

hamachi pink lady apple, white soy, cucumber, fresno chili

"peel n' eat" shrimp old bay, mustard seed aioli, horseradish cocktail sauce

lobster blt avocado, herb aioli, caramelized onions

baja style fish tacos avocado, radish, queso fresco, pickled onions, aioli

shrimp n' grits anson mills grits, mushrooms, gruyere

grilled snapper fennel, green apple, lime, labne, mint

seared head-on shrimp cannellini beans, meyer lemon, castelvetro olives

branzino brown butter, herbs

garganelli garlic crab, broccolini, lemon

lobster bucatini san marzano tomatoes, parsley

anchovy bucatini herb breadcrumbs

seared scallops toasted fregola, fennel, lemon

bouillabaisse prawns, clams, crab, fennel

indian spiced salmon roasted corn curry, chimichurri

Fire.

chicken parmigiana roasted garlic, opal basil

belcampo farms lamb sliders smoked tzatziki sauce, paprika aioli

belcampo farms turkey sliders herb aioli, caramelized onion, fried pickles

lamb gyro cucumber, yogurt, pickled chilies

morrocan braised lamb shanks pomegranate, lentils, mint yogurt

mary's chicken black truffle, potato

slow grilled butterflied chicken castelvetro olives, herbs, garlic yogurt

Sides.

truffle macaroni au gratin black truffle mornay, aged cheddar

lobster potato salad old bay, mustard, celery

pomme puree brown butter

curry roasted sweet potatoes

buttermilk biscuits

cheddar drop biscuits

candied sweet potatoes smoked maple, cinnamon

hoe cake smoked maple butter, green onion, sea salt

lemony tabbouleh cucumber, preserved lemon, flowering herbs

garlic brussel sprouts toasted almonds

potato au gratin nutmeg, pecorino

house bbq baked beans

creamed corn chives

southern cornbread sweet roasted corn, smoked maple butter

crispy roast weiser farm potatoes herbs, caramelized onions, roasted tomato aioli

anson mills grits mascarpone

yogurt bread za'atar, greek olive oil

house roasted garlic bread

Sweet.

banana dulce de leche pie

thin chocolate chip cookies

brown butter toffee chocolate chip cookies

tres leches cake

buttermilk berry cake

new orleans style beignets

pear crumble pie

salted matzah toffee brittle

rose and key lime tart

dutch apple pie

salted caramel cookie custard

peach and elderflower cobbler

pink lady apple blueberry cobbler

peach crumb vanilla cake

strawberry mascarpone tart

brioche doughnuts

