

## FIRST

### *From the Farm*

#### ROMAINE SALAD 13

green goddess / smoked trout / heart of palm / parmesan /  
pinenuts / garlic crouton

#### WK COBB SALAD 14

blue cheese / butterhead lettuce / tomato / bacon / avocado / egg / vinaigrette

#### BEET SALAD 12

beet curd / chocolate cardamom soil / goat cheese mousse /  
almond / beet greens / sherry vinaigrette\*

### *Blue Waters*

#### OYSTERS ON THE HALF SHELL 14

cocktail sauce / mignonette\*

#### MUSSELS 14

lemongrass / coconut broth / jalapeños / cilantro / shallots / grilled focaccia

#### MINI TUNA TARTAR TACOS 14

avocado / cucumber / jalapeño\*

#### GRILLED OCTOPUS 14

fried plantain / pomegranate-lime vinaigrette / pearl onion

### *Pasture & Sky*

#### PORK BELLY 14

maple glazed pork belly / Floriani grits / chili oil

#### HOUSE MADE PAPARDELLE 12

black & white pasta / andouille sausage / butternut squash / spinach / pecorino

## SECOND

### *From the Farm*

#### BUTTERNUT MIGNON 19

8 oz. Butternut squash steak / royal trumpet mushrooms / cioppolini onion  
spelt risotto / blood orange / pistachio butter / vegetable jus

### *Blue Waters*

#### ROCKFISH 28

celeriac / yellow beet / apple / black trumpet mushrooms / pickled radish

#### MONKFISH 26

chickpea-fried cauliflower / salsify / poblano pepper jus

#### SEARED DIVER SCALLOPS 29

baby broccoli / miso broccoli puree / crispy sweet potato / everything bagel spice

### *Pasture & Sky*

#### DRY-AGED ROSEDA FARM BURGER 16

bacon jam / black garlic aioli / smoked Airco cheese / mustard pickles / fries

#### CHICKEN MOLE 25

Grilled breast / fried boneless leg & thigh / heirloom squash / red corn polenta  
/ pistachio mole

#### LONG ISLAND DUCK BREAST 28

spaghetti squash / speck / blackeyed pea ragout / cipollini onion / red peppers



## STARTERS

Lobster Biscuits 14

Marinated Olives 4

Smoked Mixed Nuts 4

WK Mac & Cheese 7

Butternut Squash Bisque with Chorizo 6

Seasonal Vegetable 5

Fried Green Tomatoes 7

Philly Cheesesteak Fries\* 6

## *Meats & Cheeses*

Pick any three 15

Pick any six 29

◆ Midnight Moon ◆ Moody Blue

◆ Green Hill Camembert

◆ Wild boar salami ◆ Coppa

◆ Chicken liver mousse

◆ Duck rilette ◆ Smoked celeriac paté

◆ Foie Gras Terrine (\$5 Supplement)

## BUTCHER'S CUTS

Add Foie Gras Cocoa Butter

\* 7

8oz DRY-AGED FILET MIGNON 42

Café de Paris Butter\*

14oz DRY-AGED RIB-EYE 45

Roasted Garlic Gremolata\*

8oz LAMB SADDLE 32

Caramelized Onion Greek Yogurt\*

DAILY WAGYU SELECTION\* MP

10oz DRY-AGED COLA MARINATED  
SIRLOIN\* 31

8oz 24 HOUR GLAZED BEEF  
SHORT-RIB\* 29

BUTCHER'S FLIGHT\* MP

*All cuts are served with mashed  
potatoes and haricot verts.*

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.