

**Chef's Soup** 9

**Chips & Dip** *caramelized onions, scallions, sour cream* 12

**White Fish Pâté** *potato rosti, radish, pickled mustard seeds, cornichon* 16

**Spicy Mussels** *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 19

**Fried Fish Nuggets** *yuzu tartar sauce, jalapeño vinegar, lemon wedge* 16

**Beef & Scallop Tartare** *strawberries, lemongrass aioli, black garlic, benne seed, mint, nori dusted rice paper* 20

**Confit Chicken Salad** *60 degree egg, fennel, purple daikon, buttermilk-meyer lemon vinaigrette, brown bread croutons, tarragon* 15

**Local Caesar** *little gem lettuce, caesar dressing, garlic confit, focaccia bread crumbs, parmesan* 14 **add white anchovies** 3

**Green Tomato Tart** *whipped goat cheese, tapenade, marinated white onion, dill* 14

**Pan Seared Grouper** *spring vegetables, little gem lettuce, vin blanc, trout roe, parsley oil* 41

**Grilled Swordfish** *olive oil crushed potatoes, kalamata olives, meyer lemon, arugula, oregano* 38

**Roasted Half Chicken** *braised celery, green olives, garlic croutons, frisée, white anchovies, meyer lemon, sauce albufera, lemon wedge* 37

**Mustard Crusted Pork Loin** *top neck clams, fino sherry, shaved fennel, butter beans, tarragon, frisée, fennel oil, demi-glace* 39

**Grilled Skirt Steak** *fingerling potatoes, pickled red onion, salade verte, crispy shallots, balsamic demi-glace* 42

**House Made Garganelli** *bolognese, parmesan, olive oil* 30 **starter** 16

**Roasted Beets** *spring onions, tahini, dukkah, pickled radish, candied lemon, meyer lemon vinaigrette, dill* 26

Spring 2023



Executive Chef  
Brett Cavanna

A DANIEL REED RESTAURANT

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