

LUNCH

Monday - Friday • 12pm-4pm

BITES

CHICKEN MEATBALLS
pomodoro, house-made ricotta, basil, garlic toast 18

POTATO CROQUETTES
salsa brava, garlic aioli 16

MUSHROOM TOAST
smf marinated mushrooms, pesto, garlic ricotta, sourdough 18

PORK BELLY
balsamic onions, spicy pepperoni cream, golden tomatoes, arugula (gf) 21

CRAB SALAD
asparagus, avocado, pickled fresno, aerated hollandaise (gf) 23

CRISPY CALAMARI
sesame pepper vinaigrette, sweet drop peppers, grilled pineapple, scallions, peanuts 19

CRISPY BOK CHOY
orange miso glaze, sesame seeds 14

CRISPY FINGERLING POTATOES
truffle aioli, pecorino romano 14

RAW

COLD WATER OYSTERS*
half dozen, chef's tinctures, cocktail sauce (gf) 24

BEEF CARPACCIO*
tomato jam, saffron lemon aioli, arugula, parmesan 22

SALMON + TUNA TARTARE*
chili lime vinaigrette, mango, avocado, cashew gomasio, yucca chips 23

GREENS

BIBB
green goddess, marcona almonds, pickled onions, crispy 6 minute egg, manchego 16

ROASTED CORN + BLACK BEANS
artisanal greens, tomatoes, red peppers, onions, shishitos, cilantro lime vinaigrette, crispy pita 16

ARUGULA + PEAS
strawberries, avocado, pickled radish, lemon vinaigrette, meredith dairy feta (gf) 16

CAESAR
baby romaine, confit tomatoes, parmesan, croutons, cured egg yolk 16

add chicken + 9, salmon + 14, grilled tuna + 16, or shrimp + 12

SHAREABLE

HOUSE-MADE FOCACCIA
tomato jam *two for 5 | four for 9*

CHEESE + CHARCUTERIE
stone mustard, fig jam, honeycomb, house pickles, baguette* 36

MEZZE
feta, romesco, hummus, olives, marcona almonds, crudité, pita, baguette* 32

**substitute gluten free bread +2*

SMALL PLATES

PAN SEARED SALMON
white bean purée, zucchini, asparagus, leek, snow peas, favas, blood orange butter (gf)

SEARED SCALLOPS
artichoke, bacon, corn, tarragon pistou, roasted sunchoke purée (gf) 32

TAGLIATELLE BOLOGNESE
pork + beef ragout, parmesan espuma, fresh herbs 29

PORK CHEEK RAVIOLI
red pepper jelly, port jus, caramelized onion, watercress, saba 29

GULF SHRIMP
paprika marinade, romesco, potatoes, chorizo, sherry cream (gf) 26

PEI MUSSELS
bacon-leek-potato-saffron cream, garlic focaccia 21

HANDHELDS

OV BURGER
bacon jam, vermont aged cheddar, special sauce 23

CHICKEN, APPLE, BRIE
sourdough, fig jam, walnut vinaigrette 19

PROSCIUTTO FOCACCIA
pecorino cream, arugula, pickled red onion 18

SHAVED BEEF FOCACCIA
artichoke aioli, pecorino cream, arugula, pickled red onion, blue cheese 18

TOMATO SOUP + GRILLED CHEESE
mozzarella, sharp cheddar 20

CUBANO
citrus marinated pork loin, ham, mozzarella, dijon mustard, pickles 19

BRUNCH

Served 11am-3pm every Saturday + Sunday

TRADITIONAL

DONUT HOLES
caramel, berry coulis 12

SOUFFLÉ PANCAKES
maple roasted pears, candied pecans, spiced cream 20

FRENCH TOAST
brûléed custard, strawberries, bananas, nutella 21

GOUGÈRES
carbonara espuma, bacon, shaved parmesan 12

MUSHROOM TOAST
avocado, ricotta, soft boiled egg 20

PROSCIUTTO TOAST
pesto, arugula, parmesan, soft boiled egg 20

SHORT RIB BENEDICT
onion, tomato jam, hollandaise, potatoes 24

CRAB BENEDICT
spinach, peppers, hollandaise, potatoes 27

PORK BELLY OMELET
onion, pepper, gouda, sourdough, potatoes 23

MUSHROOM OMELET
spinach, tomato, feta, sourdough, potatoes 27

TRUFFLE BOURSIN SCRAMBLE
brioche, side salad 21

OV BREAKFAST SANDWICH
niman ham, vermont aged cheddar, eggs over medium, brioche bun 18

DUCK CONFIT HASH
potatoes, onions, peppers, sunny side eggs, parmesan espuma 30

STEAK + EGGS
5oz. flank steak, sunny side eggs, chimichurri, potatoes 31

DUCK FAT HASH BROWNS
10

RAW + CHILLED

COLD WATER OYSTERS**
half dozen, chef's tinctures, cocktail sauce (gf) 24

BEEF CARPACCIO*
tomato jam, saffron lemon aioli, arugula, parmesan 22

SALMON + TUNA TARTARE*
chili lime vinaigrette, mango, avocado, cashew gomasio, yucca chips 23

CRAB SALAD
asparagus, avocado, pickled fresno, aerated hollandaise (gf) 23

GREENS

BIBB
green goddess, marcona almonds, pickled onions, crispy 6 minute egg, manchego 16

ROASTED CORN + BLACK BEANS
artisanal greens, tomatoes, red peppers, onions, shishitos, cilantro lime vinaigrette, crispy pita 16

ARUGULA + PEAS
strawberries, avocado, pickled radish, lemon vinaigrette, meredith dairy feta (gf) 16

CAESAR
baby romaine, confit tomatoes, parmesan, croutons, cured egg yolk 16

add chicken + 9, salmon + 14, grilled tuna + 16, shrimp + 12

HANDHELDS + LARGER PLATES

BRUNCH BURGER
bacon jam, vermont cheddar, sunny side egg, special sauce 25

CHICKEN, APPLE, BRIE
sourdough, fig jam, walnut vinaigrette 19

TOMATO SOUP+ GRILLED CHEESE
mozzarella, sharp cheddar 20

SHAVED BEEF FOCACCIA
artichoke aioli, pecorino cream, arugula, pickled red onion, blue cheese 18

PAN SEARED SALMON
white bean purée, zucchini, asparagus, leek, snow peas, favas, blood orange butter (gf) 29

TAGLIATELLE BOLOGNESE
pork + beef ragout, fresh herbs, parmesan espuma 29

DINNER

BITES

CHICKEN MEATBALLS
pomodoro, house-made ricotta, basil, garlic toast 18

MUSHROOM TOAST
smf marinated mushrooms, pesto, garlic ricotta, sourdough 18

POTATO CROQUETTES
salsa brava, garlic aioli 16

CRISPY CALAMARI
sesame pepper vinaigrette, sweet drop peppers, grilled pineapple, scallions, peanuts 19

RAW

COLD WATER OYSTERS**
half dozen, chef's tinctures, cocktail (gf) 24
Les Montys Le Parc Melon de Bourgogne (Muscadet)

BEEF CARPACCIO*
tomato jam, saffron lemon aioli, arugula, parmesan 22
Domaine Maire "Aux Anes" Trousseau

SALMON + TUNA TARTARE*
chili lime vinaigrette, mango, avocado, cashew gomasio, yucca chips 23

GREENS & SOUP

BIBB
green goddess, marcona almonds, pickled onions, crispy 6 minute egg, manchego 16

ROASTED CORN + BLACK BEANS
artisanal greens, tomatoes, red peppers, onions, shishitos, cilantro lime vinaigrette, crispy pita 16

TOMATO SOUP
house-made ricotta, cherry tomatoes (gf) 14

SMALLER PLATES

GULF SHRIMP
paprika marinade, romesco, potatoes, chorizo, sherry cream (gf) 26

SPRING VEGETABLE GNOCCHI
smf mushrooms, favas, peas, asparagus, parsley garlic purée, pecorino romano 24
(Add - 6oz. chicken + 9, 5oz. wagyu flank + 14, 4 shrimp + 12)

FOIE GRAS TORCHON
raspberry gel, blueberry compote hazelnut, graham cracker crumble, house-made brioche 25

PORK BELLY
balsamic onions, spicy pepperoni cream, golden tomatoes, arugula (gf) 21

POTATO PAVÉ BITES
prime beef tartare, roasted garlic aioli, chive 22

CRAB SALAD
asparagus, avocado, pickled fresno, aerated hollandaise (gf) 23

SHAREABLE

Gluten free bread +2

HOUSE-MADE FOCACCIA
tomato jam *two for 5 / four for 9*

CHEESE + CHARCUTERIE
stone mustard, fig jam, honeycomb, house pickles, baguette 36

MEZZE
whipped feta, romesco, hummus, olives, marcona almonds, crudité, pita, baguette 32

ARUGULA + PEAS
strawberries, avocado, pickled radish, lemon vinaigrette, meredith dairy feta (gf) 16

CAESAR
baby romaine, confit tomatoes, parmesan, croutons, cured egg yolk 16

BRAISED CHICKEN THIGHS
whipped feta, cucumber gazpacho, cucumber olive salad (gf) 28

PEI MUSSELS
bacon-leek-potato-saffron cream, garlic focaccia 21

HOUSE-MADE PASTA

SQUID INK LINGUINI
calamari, mussels, rock shrimp, nori, calabrian chili 34

PORK CHEEK RAVIOLI
red pepper jelly, port jus, caramelized onion, watercress, saba 29

TAGLIATELLE BOLOGNESE
pork + beef ragout, parmesan espuma, fresh herbs 29

LARGER PLATES

GRILLED TUNA
peas, carrots, wasabi, carrot purée, orange miso glaze (gf) 45

PAN SEARED SALMON
white bean purée, zucchini, asparagus, leek, snow peas, favas, blood orange butter (gf) 39

SEARED SCALLOPS
artichoke, bacon, corn, tarragon pistou, roasted sunchoke purée (gf) 46

SMF MUSHROOM STEAK
sweet potato + peanut mash, baby bok choy, broccolini, black beans, spicy soy bbq (v) 30
(Add - 6oz. chicken + 9, 5oz. wagyu flank + 14, 4 shrimp + 12)

DUCK DUO
fennel potato purée, fennel jam, braised radishes, cherry lavender jus (gf) 44

BRAISED LAMB
crispy polenta, spinach, squash, mustard coriander cream, pistachio crumble (gf) 42

CHICKEN MILANESE
marsala cream, smoked onion purée, braised bacon, smf mushrooms, arugula, lemon, confit tomatoes 35

BRAISED SHORT RIB
mole, scallions, roasted bok choy, sweet potato peanut mash (gf) 45

CUSTOM CUTS

Each cut is accompanied by pomme purée + roasted garlic

12oz. KUROBUTA PORK CHOP
(USA), orange miso glaze (gf) 48

10oz. WAGYU FLANK STEAK
(Australia), spicy soy bbq 49

6oz. BEEF TENDERLOIN
(USA), chimichurri (gf) 37

8oz. CREEKSTONE FILET MIGNON
(USA), rosemary demi glaze (gf) 56

POTATOES + VEGETABLES

CRISPY FINGERLING POTATOES
truffle aioli, pecorino romano 14

HOUSE SPICED FRIES
sauce trio 12

TRUFFLE FRIES
truffle aioli, parmesan, chives 14

POMME PURÉE
chives (gf) 14

ASPARAGUS
aerated hollandaise, espelette (gf) 14

CRISPY BOK CHOY
orange miso glaze, sesame seeds 14

ROASTED BABY CARROTS
romesco, almonds (gf) 14

CREAMED SPINACH
corriander mustard cream (gf) 14

LOCAL SMF MUSHROOMS
pine nuts, parmesan espuma (gf) 15



Chef / Partner - Brooke Kravetz | Sous Chefs - John Harris, Edwin Betancourt | Pastry Chef - Cassidy Visconti

Scan to see more!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.