



APPETIZERS

Charcuterie & Cheese Board (for 2)* ale bread, mustard, cornichons
Warm Bavarian Pretzel gruyère and ale fondue
Aged Cheddar & Truffle Tater Tots black garlic aioli
Korean Fried Chicken* peanuts, scallions, garlic chips
Jerk Chicken Empanadas smoked scotch bonnet aioli
Black Bean Hummus pico de gallo, plantain chips
Warm House Made Ricotta* roasted pepper chutney, pine nuts, basil, ale bread
Charred Octopus mofongo, salsa verde, crispy pork belly
French Onion Soup croutons, gruyère gratinée
Steamed PEI Mussels coconut curry broth, chilis, lemon grass
Spicy Tuna Tartare avocado mousse, yuzu ponzu, crostini
Gulf Shrimp Tempura* shallot soy vinaigrette, spicy mayo
Local Burrata sauce arrabiata, roasted eggplant, garlic ciabatta
Beet, Arugula & Goat Cheese Salad* pear, almonds, sherry vin.
Fall Greens Caesar parmesan crisp, cornbread croutons
Shaved Brussels Sprout & Frisée* apple cider vin, local blue cheese, spiced pecans

ENTREES

Harlan Burger cheddar ale sauce, bacon onion jam
Spiced Quinoa Burger* jalapeño slaw, avocado goat cheese spread
Seared Sea Scallops cauliflower mousse, wild mushrooms, port ginger reduction
Gulf Shrimp & Grits crispy prosciutto, shrimp gravy, parsley pesto
Grilled Bell & Evans Chicken farro risotto, butternut squash, cranberry vin.
Pan Roasted Salmon* sweet potato fingerlings, kale, pecans, grain mustard sauce
Jumbo Lump Crab Cakes celery apple remoulade, pickle aioli
Organic Quinoa & Sweet Potato Hash* smoked wild mushrooms, romesco, toasted coconut
Long Island Duck Breast parsnip purée, luxardo cherry reduction
Masa Gnocchi guajillo chili braised pork, hominy, cotija cheese
Asian BBQ Short Rib* coconut carrot mousse, dandelion greens, spicy peanut gremolata
Grilled Flat Iron Steak parmesan potato mousse, haricot verts, chimmichurri

DESSERTS

Flourless Chocolate Cake salted caramel ganache, cocoa nib tuille
Honey Crisp Apple Crumble* maple pecan ice cream
Pumpkin Spiced Cheesecake graham cracker, toasted marshmallow
Tahitian Crème Brûlée