



For the table

ON THE HALF SHELL ... MKT gf

half or full dozen fresh shucked oysters*, minimum 3 per variety

GRILLED OYSTERS ... half dozen 15 dozen 25

choice of accouterment: bacon & bleu | garlic & parmesan | gulf coast barbecue

CHEF'S BOARD ... 17 gfo

three cheeses, two meats, bread, accouterments

FLAT BREAD ... 11 v

classico sauce, mozzarella, basil, garlic

To start

SPRING SALAD ... 9 ve|gf

watermelon radish, purple asparagus, spinach, mustard greens, shaved carrots, fig, pistachio,
champagne vinaigrette

CANDIED BACON* ... 10

candied in house, apple and fennel slaw, caramelized apple

TUNA POKE ... 13

ahi tuna*, sesame oil, cucumber, avocado cream, srirachia aioli, arugula

MUSSELS MARINARIE ... 14 gfo

pound fresh mussels, white wine, garlic, chives, bread

BLISTERED BRUSSELS ... 8 v|veo|gf

flash fried sprouts, cilantro lime vinaigrette, grana padano (bacon recommended +2)

Features

STUFFED RED PEPPER ... 15 v

lentils, quinoa, blistered tomatoes, grana padano, wilted kale

RISOTTO ... 17 v|gf

spaghetti squash, peas, grana padano, beet foam, blistered tomatoes

CARBONARA ... 18 vo

linguine, grana padano, prosciutto, egg yolk*, arugula

PAN SEARED SALMON ... 20 gf

skin-on Atlantic salmon, melted brussels with bacon, brown butter silky smooth potatoes,
shaved fennel slaw

ATTICUS BURGER ... 14

gorgonzola, brie, tomato jam, brioche bun, blistered brussels

BRAISED PORK SHANK ... 21 gf

Berkshire pork braised four hours, roasted corn, chipotle lime demi-glaze, fingerling potatoes

SHORT RIB ... 25 gf

braised, bon-in short rib, silky mash potatoes, beet foam, red wine au jus, arugula salad

gf | gluten free v | vegetarian ve | vegan o | optional

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.