

SMALL PLATES

- jumbo lump crabcake** avocado remoulade, pickled okra, petite herbs
bao buns miso black cod, charred eggplant, iceberg lettuce, sweet tamari, sriracha aioli
duck meatballs foie gras butter, sour orange emulsion, pickled mustard seed, grilled toast
smoked fish dip house pickles + saltines, home brew hot sauce
cuban cigars cured ham, roast pork, swiss cheese, pickles, dijon aioli
korean bbq wings garlic, tamari, gochujang, cucumber, sesame, scallion
daily soup inquire with server

SUSHI + RAW

- oysters** nightly selection of raw oysters, cocktail + mignonette, citrus
ahi tuna poke soba noodles, ginger, tamari, sesame, nori, mushroom, savory herbs
king crab cocktail 6 oz, alaskan king crab, cocktail sauce, key lime aioli, breakfast radish
hamachi crispy rice hamachi tartare, serrano chili, yuzu, cilantro
floribbean roll jerk spiced coconut shrimp, red bell, avocado, yuzu-wasabi marmalade
crackle-pop roll spicy tuna, daikon pickle, crisped rice, shichimi aioli, cilantro, masago
surf + turf roll carpaccio of beef, lobster knuckle, asparagus, avocado
vegan roll avocado, red bell pepper, radish, daikon pickle, spicy tofu crema

SALADS

- the society wedge** smoked bleu cheese ranch, nueske's bacon, tomato, pickled red onion
baby kale + fennel salad orange, eevo yogurt, pita, quinoa, burnt honey vinaigrette
little gem caesar ancho-parmesan dressing, brioche crouton
roasted beets + burrata basil, hazelnuts, sherry-shallot vinaigrette

DRY AGED PRIME STEAK

14oz NY strip • 20oz bone-in NY strip • 28oz porterhouse

served with herbed butter, yukon mashed, market vegetable & choice of smoked, herb, or sherry demi glace

buttered lobster knuckle • seared foie gras • crab + asparagus

LARGE PLATES

- filet mignon** fried onions, whipped yukon golds, alder smoked demi glace
12 oz. bone-in veal chop charred mushrooms, sage, whipped yukon golds, sherry reduction
14 oz. ny strip grilled asparagus, whipped yukon golds, gorgonzola butter, herbed demi glace
freeform lasagna bison sausage, broccolini, herbed mascarpone, red sauce
miso roasted black cod forbidden rice, peruvian corn, shiso vinaigrette
roisserie organic half chicken sweet corn pudding, tupelo honey, roasted roots, onion jus
pan seared red snapper patatas bravas, hazelnut romesco, charred scallions
hard cider brined pork chop bourbon roasted apple, charred red endive, maple sweet potatoes
wood fired cauliflower steak parsnip purée, herbed farro, roasted grapes, almond pesto

SIDES

- four cheese mac & cheese** buttered breadcrumbs
patatas bravas spanish home fries, smoked paprika aioli
broccolini shallots, garlic, extra virgin olive oil
wood fired asparagus lemon, ricotta
classic creamed spinach triple cream, shallots, nutmeg béchamel