

To Start

Oysters with Mignonette and Spicy Sauce*

1/2 dozen 21 / Dozen 39

Peruvian Style Branzino & Scallops Ceviche* \$ 18

Red onions, serrano peppers, red chile de árbol oil

Crispy Oysters \$ 18

Remoulade, fresno peppers, shishito peppers, sesame and paprika, roasted garlic

Cheese Platter \$ 17

French comte cheese, parmesan cheese, Italian gorgonzola cheese, pickled vegetables, focaccia, sweet and sour apricot jam

Crudités & Mango Ranch \$ 12

Radish, cucumber, celery, carrots, endives, mango ranch

The One Lettuce Caesar Salad \$ 19

Organic salanova lettuce, crispy noodles, house caesar dressing

Caramelized Waldorf Salad \$ 19

Whipped waldorf dressing, caramelized walnuts, shaved celery

Chinese Caribbean Noodle Chicken Salad \$ 20

Angel hair rice noodles, fresh pineapple, pan seared chicken breast, fresh veggies

Crispy Pillow Tuna Poke \$ 23

Sushi grade tuna*, jalapeños, mango, wakame, togarashi, rice paper, avocado, sushi rice

Swordfish Carpaccio \$ 22

Sliced swordfish loin*, flaming totopos, radishes, spicy sauce, olives

To Continue

Footlong Boomdog \$ 23

Bacon wrapped beef sausage, crispy garlic, oaxaca cheese, cabbage relish

Cauliflower Nation \$ 23

Mole, sous vide cauliflower, mixed greens, citrus chimichurri

12 HR Brined Poussin \$ 42

Seasonal vegetables, peas & jalapeño pepper puree, chicken jus

Double Cheeseburger \$ 20

100% organic ground beef*, plum-pineapple mayo, white cheddar cheese, pickles, atomic fries

Surreal Style Jumbo Lump Crab Cake \$ 40

Roasted leeks cream, parmesan, pineapple remoulade, lime zest

Pan Seared Wild Norwegian Salmon \$ 36

6 oz organic salmon*, oyster mushrooms, shiitake-nori citrus dressing, purple sweet potato puree

Hokkaido Scallops & Corn \$ 38

3 scallops, sweet corn cream, serrano peppers, apple-bacon jam, lemon vinaigrette, cauliflower shaves

Veal MacParm \$ 37

Breaded organic veal sirloin, marinara sauce, mac and cheese

Grilled Snake River New York Steak \$ 50

10 oz grilled NY strip*, saffron aioli, pearl onion, crispy potato mille-feuille

Grilled Berkshire Pork Chop \$ 70

22 oz bone in pork chop*, apple and rhubarb puree, aromatic pork jus, cipollini onions

Branzino \$ 34

Wild caught branzino, citrus chimichurri, saffron aioli, mole sauce, organic corn tortilla

Pastas

The Halloween Gnocchi \$ 30

Purple sweet potato, genovese pesto, gorgonzola cheese, butternut squash

Bucatini Marinara \$ 20

Homemade san marzano tomato sauce, garlic, basil

Bucatini Alfredo \$ 20

Artisanal italian pasta, house made alfredo sauce

Mezze Maniche alla Puttanesca \$ 21

Artisanal italian pasta, marinara sauce, anchovies, kalamata olives, fresh basil

Tallarines & Meatballs \$ 24

Artisanal italian pasta, marinara sauce, 100% organic beef

Pizzas

Marguerita \$ 18

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

Pepperoni Honey \$ 19

House-made tomato sauce, pepperoni, spicy garlic-chili honey

Mortadella Lover's \$ 24

House-made tomato sauce, pistachio, mortadella, porchetta, cherry tomatoes, kalamata olives, anchovies

Bianca Verde \$ 19

Alfredo sauce, mozzarella & parmesan, house pesto, fresh basil

Fra Diavolo \$ 22

Fra diavolo sauce, fresh basil, shrimp, fresno peppers, tatemada sauce, oregano

Cheese \$ 17

House-made tomato sauce, mozzarella, parmesan

Capricciosa \$ 21

House-made tomato sauce, wild mushrooms, prosciutto

Here the imaginary is what tends to become real

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Surreal