



## APPETIZERS

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**Charcuterie & Cheese Board (for 2)\*** ale bread, mustard, cornichons

**Warm Bavarian Pretzel** gruyère and ale fondue

**Bacon Blue Cheese Tots** blue cheese 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** citrus honey, kalamata olives, ale bread

**Charred Octopus** mofongo, salsa verde, crispy pork belly

**Rum Glazed St. Louis Cut Ribs** house made pickles

**Duck Meatballs** tomato, basil, parmesan whipped potatoes

**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** oven dried tomato, roasted peppers, garlic ciabatta

**Beet, Arugula & Goat Cheese Salad\*** pear, almonds, sherry vin.

**Caesar Salad** romaine hearts, garlic croutons, parmesan crisp

## ENTREES

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**Harlan Burger** cheddar ale sauce, bacon onion jam

**Spiced Quinoa Burger\*** jalapeño slaw, avocado goat cheese spread

**Seared Sea Scallops** crab & coconut risotto, pineapple lime vinaigrette

**Gulf Shrimp & Grits** crispy prosciutto, shrimp gravy, parsley pesto

**Pan Roasted Salmon** fingerling potatoes, asparagus, wild mushrooms

**Jumbo Lump Crab Cakes** chipotle roasted corn, cherry tomatoes, avocado mousse

**Bucatini** hand crushed tomato, kale, garlic ricotta

**Long Island Duck Breast** coconut carrot mousse, luxardo cherry reduction

**Grilled Flat Iron Steak** parmesan truffle potato mousse, asparagus, chimmichurri

## DESSERTS

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**Market Berry & Lemon Curd Napoleon** Raspberry Coulis

**Tahitian Crème Brûlée**

**Chocolate & Hazelnut Beignets\***

**Peach Cobbler** Freshly Whipped Vanilla Cream