



HICKORY-SMOKED SHORT RIB POUTINE 14

DILL PICKLE-SPICED FRIES, AGED CHEDDAR

KING CRAB HUSHPUPIES 16

'TENNESHOOTOE' HAM, GREEN GODDESS DRESSING

CAVIAR TATOR TOTS 32

SMOKED SALMON, CHIVE CREME FRAICHE

CHILLED MAINE LOBSTER TACOS 16

SHRIMP, SHISO, KEWPIE MAYO, CELERY ROOT ESPUMA

ARTICHOKE-SPINACH DIP 10

THREE-CHEESE BLEND, OLIVE OIL CROSTINI

18-MONTH AGED 'TENNSHOOTOE' HAM 24

HOUSE-MADE RICOTTA, SLICED TABLESIDE

BOURBON BURGER 19

SMOKED GOUDA, THICK-CUT BACON

CARAMELIZED ONIONS & MUSHROOMS, TRUFFLE AIOLI

JAPANESE A5 WAGYU TONKATSU SANDO 128

TONKATSU SAUCE, JAPANESE MUSTARD