



SUSHI & CRUDO

- Spicy Tuna Roll 16**
#1 Ahi tuna, pickled daikon, spicy sauce
- Salmon Mango Roll 17**
Salmon, mango, avocado, soybean paper
- Spicy Yellowtail Roll 17**
Yellowtail amberjack, jalapeño, spicy mayo
- Veggie Roll 12**
Avocado, asparagus, cucumber, red pepper
- Giant Prawn Roll 23**
Prawn tempura, avocado, asparagus, herbed panko
- Stateside Roll 20**
#1 Ahi tuna, salmon, avocado, microgreens, tomato vinaigrette
- Dragon Roll 23**
Eel tempura, pickled daikon, asparagus, avocado, eel sauce
- Tuna Crudo 18**
Pickled red onion, tomato, radish, shiso vinaigrette, rayu
- Yellowtail Crudo 16**
Jalapeño, pickled red onion, radish, ponzu, extra-virgin olive oil
- Salmon Crudo 16**
Avocado, red onion, radish, tomato vinaigrette, salmon roe
- Crudo Trio 24**
Two pieces each of the three crudo selections above

APPETIZERS

- Focaccia & Olives** Citrus-marinated Castelvetrano olives, house-made focaccia, herbed butter 6
- Deviled Eggs** An American classic – Hellman's mayo, French's mustard, celery, pickle relish 6
- Tuna Tartar** Freshly chopped tuna, avocado, shiso vinaigrette, toasted baguette, sea salt 20
- Warm Crab Dip** Super-lump crabmeat, three-cheese sauce, Old Bay, toasted baguette 16
- Grilled Artichokes** Seasoned and grilled, served with Creole remoulade 14
- Shrimp Cocktail** Coriander-poached jumbo shrimp, remoulade slaw, cocktail sauce 18

SALADS

- Warm Beet Salad** Roasted and marinated red and candy-striped beets, whipped Montchevre goat cheese spread, orange, rye croutons, fresh mint 14
- Caesar Salad** Crisp romaine, creamy Parmesan dressing, sourdough croutons 10
- Miso Kale with Roasted Chicken** House-roasted chicken, serrano peppers, cashews, sesame seeds 16
- California Seared Tuna Salad** Seared #1 Ahi tuna, house greens, mango, avocado, jicama, Campari tomato, sesame seeds, cilantro vinaigrette 22
- Market Salad** Mixed greens, Montchevre goat cheese, seasonal vegetables. Add chicken **+6** 10
- Rainbow Sashimi with Kale** tuna, Hamachi, salmon, kale salad, cashews, miso vinaigrette 19

ENTREES

- Parlour Burger** Chow-chow slaw, sharp white cheddar, seared tomato, sliced red onion, house pickle, Superfine brioche bun 18
- Turkey Reuben** House-smoked turkey, grilled Swiss, huntsman slaw, Gulden's mustard, sliced rye 16
- Chimichirri Tri-Tip Sandwich** Marinated shaved tri-tip, Havarti, curtido pickled relish, Superfine hoagie 19
- Tuna Poke Bowl** #1 Ahi tuna, sushi rice, avocado, mango, tobiko, ginger-soy sauce 24
- Whole Roasted Branzino** Fresh herbs, sliced lemon, petite greens, Brabant Creole potatoes 34
- Jumbo Prawn Pasta** Bucatini, sautéed jumbo shrimp, creamy basil-walnut pesto, burrata cheese 28
- Roasted Half Chicken** Taylor Farms chicken, tabbouleh, au jus 27
- Spare Ribs** Mustard BBQ sauce, chow-chow slaw, Stateside fries 24
- Center-Cut Filet** 10oz Certified Angus Beef filet, something green, Yukon smashed potatoes 44
- Sixty South Salmon** Pan-seared with herb butter, served with grilled asparagus, Yukon smashed potatoes 34
- Cowboy Ribeye** 14oz Bear Creek Farm ribeye, served with grilled asparagus, Stateside fries 48
- The Chop** 22oz Kurobuta bone-in pork chop, green apple chutney, black-eyed peas, collards 44
- The Tomahawk** 48oz Bear Creek Farm tomahawk for two, grilled asparagus, black-eyed peas, Brabant Creole potatoes 150

SIDES

- Stateside Fries 6**
- Brabant Creole Potatoes 6**
- Jumbo Asparagus 7**
- Yukon Smashed Potatoes 6**
- Tabbouleh 7**
- Something Green 7**