



For the table

ON THE HALF SHELL ... MKT gf

half or full dozen fresh shucked oysters*, minimum 3 per variety

GRILLED OYSTERS* ... half dozen or dozen

choice of: bacon* & bleu | garlic & parmesan | gulf coast barbecue

CHEF'S BOARD

three cheeses, two meats*, bread, accouterments

Small Plates

SPRING SALAD

shaved cucumber, asparagus, soybeans, radish, fiddlehead ferns,
micro greens, poached egg*, lemon vin

PANZANELLA SALAD

toasted bread, olive tapenade, feta, capers, arugula

BLISTERED BRUSSELS

flash fried, parmesan, orange dijon vin

DEVILS ON HORSEBACK

seared pork belly*, goat cheese stuffed dates

SESAME CRUSTED TUNA*

cauliflower puree, cucumber and wakame salad, sesame oil,
micro greens, seaweed flakes

GNOCCHI DIAVOLA

sautéed calamari*, tomato cream, snap peas

Features

CAULIFLOWER STEAK

pumpkin seed and cauliflower spread, candied beets, crispy kale

TEMPE & TOFU

soba noodles, sautéed spring vegetables, vegetable broth

MUSSELS *

full pound of mussels, white wine and garlic broth, bread or house cut fries

ATTICUS BURGER*

gorgonzola, brie, tomato jam, brioche bun, blistered brussels

COLORADO BASS*

pan seared, spring vegetable and quinoa risotto, heirloom tomatoes,
pea shoots, endive salad

BRAISED SHORT RIBS*

vegetable medley, cauliflower puree, fried goat cheese, ramp vinaigrette

gf | gluten free v | vegetarian ve | vegan o | optional

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.