



# SNACKS

OYSTERS ON THE HALF SHELL.....	\$17/33
montauk pearls, vinegar & cocktail sauce	
AMERICAN CHEESE PLATE .....	\$17
chef's selection artisanal cheese, fruit, crusty bread	
CRISPY POINT JUDITH CALAMARI .....	\$15
preserved lemon, chillies, queen olives, aioli	
WARM ARTICHOKE MEZZE.....	\$17
lemon, chillies, garden mint, grilled bread	
BARON'S BANG BANG SHRIMP.....	\$18
house made hot sauce, chopped scallions & romaine	
ROSEMARY-CHILI CASHEWS .....	\$6
brown sugar glazed, chili flakes, garden herbs	
FARM STAND CRUDITE.....	\$19
local seasonal vegetables, trio of sauces	
ARTISANAL CURED MEATS.....	\$21
smoked almonds, bing cherry marmalade	
SELECTIONS OF TODAY'S SLIDERS:	
~PRIME BEEF .....	\$12
~GRILLED CHICKEN "BLT".....	\$13
~BASS "WICH" .....	\$14
~TOMATO, AVOCADO & BASIL .....	\$11
HAND CUT FRIES {HERB SALT} .....	\$7