

APPETIZER & ENTRÉE \$29

RAW BAR SPECIALS:

\$2 MONTAUK PEARL OYSTERS

\$1 CLAM CASINO

first course

{choice of one}

TODAY'S MARKET SOUP

local farm inspired, chef's seasonal selections

GRILLED LOCAL MUSHROOM TOAST

coutry bread, roasted fennel, baby spinach goat feta cheese

BUTTER HEAD LETTUCE

blue cheese dressing & crumbles, red onion, grape tomato

"BUFFALO" POPCORN SHRIMP

bread & butter celery, house made ranch & buffalo sauce

second course

{choice of one}

BARON'S MUSSELS & FRIES

jalapenos, herbacious fennel broth, garlic confit bread

GRILLED GRASS FED FLANK STEAK {8oz.}

mushroom salad, fennel, haystack potatoes, truffle vinaigrette

ROASTED ORGANIC CHICKEN {BREAST & THIGH}

organic cheddar grits, garlicky broccolini, natural jus

GULF SHRIMP TORCHIO {HAND ROLLED PASTA}

rock shrimp, chillies, gremolata, garden herbs, artichoke hearts

MUSHROOM & PECORINO FRITTERS {VEGAN & GF}

chickpeas, sesame, garlic confit, lemon, zucchini, tomato chutney

JAY'S \$50 & UNDER LIST

GLASSES OF HOUSE RED & WHITES.....\$10

WHITE

2013 VAL DE MER, CHABLIS, PATRICK PIUZE...\$42

2015 CLOS DES BRIODS, MUSCADET, LOIRE.....\$46

2014 ABBAZIA DI NOVACELLA, PINOT GRIGI...\$50

2015 GRANDBAZÁN, ALBARIÑO, RÍAS BAIXAS.\$49

2013 GRESSER KRITT, PINOT BLANC, ALSACE..\$48

2014 MACARI, SAUVIGNON BLANC, NY.....\$46

2012 AVELEDA ALVARINHO, PORTUGAL.....\$42

2015 SLIDING HILL, SAUVIGNON BLANC, NZ ..\$40

2013 SALTY RINSE, ALBARIÑO, CA.....\$40

2015 MOULIN D'ARGENT, CHARDONNARY.....\$40

2015 DOMAINE DUFFOUR, GASCOGNE.....\$40

RED

2010 CHATEAU DE LARIVEAU, BORDREAUX.....\$45

2015 TOUR DES GENDRES, BERGERAC.....\$40

2014 ROSSO TOSCANO, SANGIOVESE, ITALY...\$40

2014 BACCHUS, PINOT NOIR, CA.....\$40

2011 DOMAINE LA FOURMENTE, RHONE.....\$50

2013 LA CARTUJA, PRIORAT, SPAIN.....\$48

2014 ALTOS LAS HORMIGAS, MALBEC\$50

2014 DOMAINE DU CLOS DU FIEF, BEAUJOLAIS \$50

2015 JOHNSON FAMILY, CAB. SAUVIGNON, CA\$40

2013 DIEVOLE, CHIANTI, ITALY\$49

2013 THOMAS BOULEY, P.NOIR, BURGUNDY....\$50