



DINNER MENU

SALADS + APPS

SOUP DU JOUR \$8*

MEZZE BOARD \$20

TWO CHEESES, MARINATED OLIVES, DRIED FRUIT, CORNICHONS, TRUFFLE HONEY, JAM AND TOASTED BAGUETTE

HOUSE SALAD \$8*

CHERRY TOMATOES, RADISH, CUCUMBER, LEMON DIJON VINAIGRETTE

CAESAR SALAD \$10*

ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING

MOROCCAN SAMPLER \$14* V*

ZAALLOK "EGGPLANT CAVIAR", HUMMUS WITH PITTA, MARINATED OLIVES

LAMB CARPACCIO \$14

ARUGULA, PARMESAN, TRUFFLE OIL

BELGIUM ENDIVE SALAD \$13 V*

DATES, WALNUTS, POMEGRANATE, GORGONZOLA, LEMON DIJON VINAIGRETTE

ESCARGOT \$13*

PUFF PASTRY, ROASTED GARLIC AND PARSLEY BUTTER

MUSSELS FRITE \$14*

GORGONZOLA CREAM SAUCE, TOMATOES, TRUFFLE FRIES

BURRATA & POACHED APPLE SALAD \$13* V*

MIXED GREEN, PISTACHIO, APPLE CIDER BALSAMIC DRIZZLE

TUNA CRUDO \$15

CAPER BERRY, OLIVE OIL, CUCUMBER, ENDIVE, AIOLI

BASTILLA \$14

A SWEET + SAVORY MOROCCAN DISH, CHICKEN, GROUND ALMONDS AND EGGS IN PHYLLO DOUGH TOPPED WITH POWDERED SUGAR AND CINNAMON

BAKED BRIE \$13 V*

GRAND MARNIER APPLES, CARAMEL, CARAMELIZED WALNUTS, PUFF PASTRY

HAPPY HOURS MONDAY – FRIDAY 4PM-6PM

¹/₂ PRICE APPETIZERS WITH *

¹/₂ PRICE DRINKS WITH*

AT THE BAR & PATIO

MONDAY MOROCCAN NIGHT

TUESDAY ¹/₂ PRICE BOTTLES OF WINE

WEDNESDAY BURGER NIGHT \$10

WINE DINNER EVERY LAST THURSDAY OF THE MONTH

V* VEGETARIAN OPTIONS

ENTREES

ROASTED CAULIFLOWER STEAK \$20 V*

SWEET POTATO PUREE, TAHINI SAUCE, ARUGULA, WALNUT CAPER GREMOLATA

POTATO CHIP ENCRUSTED FLOUNDER \$26

MAQUE CHOUX (CAJUN CREAMED CORN) GLAZED CARROTS AND LEMON BASIL AIOLI

MOROCCAN CHICKEN TAGINE \$24

GINGER LEMON 1/2 CHICKEN, CURED LEMON AND KALAMATA OLIVES, SAFFRON RICE

BRAISED BRISKET & GNOCCHI \$ 26

ROOT VEGETABLE MEDLEY, SAGE CREAM, FRIED ONIONS

BOURSIN CHICKEN FRANCESE \$24

PROSCIUTTO, BRUSSEL SPROUTS, GLAZED CARROTS, BOURSIN CRÈME

SPICED DUCK BREAST \$32

SPINACH FARRO RISOTTO, SWEET POTATO PUREE, PISTACHIO AILLADE

TERIYAKI GLAZED SALMON \$26

KIMCHI FRIED RICE, PEAS, FRIED NORI

SEARED SCALLOPS \$36

CORN MAQUE CHOUX, ROASTED BRUSSELS, MUSTARD SEED

PAELLA \$36

SHRIMP, MUSSELS, CLAMS, SCALLOPS, FISH, CHORIZO AND CHICKEN, SAFFRON RICE

GRILLED BEEF TENDERLOIN \$40

SMOKED POTATOES, PEPPERS AND ONIONS, MARINATED PORTABELLA, HUSH PUPPY FRIED ONIONS, COGNAC CAJUN PAN SAUCE

PAN SEARED CRAB CAKES \$ 36

MUSHROOM RISOTTO CAKE, GRILLED ASPARAGUS, TOMATO SAFFRON JUS

BURGERS + SAMMIES

WAGYU BURGER \$16

GORGONZOLA CHEESE, CARAMELIZED ONIONS, AIOLI, TRUFFLE FRIES

WAGYU BRIE BURGER \$16

BRIE CHEESE, MARINATED PORTABELLA, TRUFFLE AIOLI, TRUFFLE FRIES

LAMB BURGER \$16

ARUGULA, FRIED EGG, SWEET CHILI AIOLI, GARLIC GINGER FRIES

BEYOND BURGER \$15 V*

PLANT-BASED PATTY, ARUGULA, GRILLED TOMATO, PORTOBELLO MUSHROOMS, TRUFFLE FRIES

NORFOLK HOT CHICKEN \$14

BUTTERMILK DILL AIOLI, PICKLES, TRUFFLE FRIES

SIDES \$7

TRUFFLE FRIES

GARLIC GINGER FRIES

MUSHROOM RISOTTO CAKE

MAQUE CHOUX

SPINACH FARRO RISOTTO

GLAZED CARROTS

GRILLED ASPRAGUS

ROASTED BRUSSEL SPROUTS

KIMCHI FRIED RICE

SAFFRON RICE

V* VEGETARIAN OPTIONS