

STOLEN MOMENTS

*A welcome note from our staff:
Our warmest memories are of lively
conversations gathered
around tables of good food.*



ARE SAVORED MOST

*We invite you to be present, have fun, and
celebrate the good company. We hope you create
great memories here tonight - and remember to
just enjoy the moment.*

Snacks to Start

BACON WRAPPED CHICKEN LIVER PÂTÉ

With whole grain mustard,
house pickled veggies, and crostinis

WARM CRAB & GULF SHRIMP DIP

with fresh spinach, parmesan,
garlicky bread crumbs, and crostinis

FRESHLY BAKED YEAST ROLLS

With lemon-herb butter

KIMCHI ARANCINI²

With a charred scallion & tofu aioli,
and pickled daikon radish

ADD
whipped feta and
sunflower romesco²

Shared Plates

SHAVED BRUSSELS SALAD

With spinach, walnuts, cucumber, orange, and a
dijon vinaigrette

THE THREE SISTERS²

With roasted maitake mushrooms and “chorizo” oil

HAMACHI² CRUDO*

With pickled peppers, lemon aioli, and charred okra

HOMEMADE GNOCCHI

With a vidalia onion soubise², calabrian chiles, pickled
garlic, and one hour hen egg*

Larger Plates

DOUBLE CHEESEBURGER

double patties, white American cheese, challah bun,
roasted garlic aioli, caramelized onions,
house pickles, and potato wedges.

- make it a Triple Truffle Burger
- sub Impossible patties

MATZO BALL STUFFED CHICKEN

With crisp gold potatoes, broccolini, mustard seed,
and chicken jus

PAN SEARED RAINBOW TROUT

With blood orange, jasmine rice, fresh fennel, and a
white soy-citrus emulsion

PORCHETTA²

With fried polenta, collard greens, and braising liquid

24 HOUR SHORT RIB ADOBO²

With roasted pearl onions, local jasmine rice, and
preserved lemon

? Say what? A quick reference for food words.

ROMESCO:

A versatile sauce with origins from Spain. Traditionally made with charred tomatoes, smoked paprika, aromatics, and almonds. We use sunflower seeds instead of almonds add a earthy and rich flavor.

THREE SISTERS:

Freshly creamed Corn, climbing(green) beans, and summer squash. These ingredients are know as the Three Sisters due to the each ingredient helps the other two grow... Creating harmony and balance.

ARANCINI:

A classic Italian dish. Cooked risotto rolled into a ball, breaded, and fried. We add our touch by using Asian ingredients!

HAMACHI:

Popular at Japanese restaurants and sushi bars. Also known as Yellowtail (not yellowfin) and Japanese Amberjack. This fish has a mild and buttery taste when compared to other raw fish.

SOUBISE:

(pronunciation: “soo-BEEZ”) a creamy French sauce made to highlight the flavors of onions.

PORCHETTA:

We take a pork belly, rub it with fresh herbs and garlic, then slowly cook it overnight. After that we sear it up!

ADOBO:

Based on a Filipino dish of braising proteins in soy sauce, cane vinegar, bay leaves and coconut milk. Anything can be “Adobo-ed,” but we are using slowly braised short ribs to add richness to this already amazing dish. This is one of our favorites.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.