

**A la Carte Catering Menu (priced per person—  
appetizer-style unless noted. GF crackers available)**

Charcuterie & House Pickles, mustards, crostini	4
Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)	4
Seasonal Hummus, crudité	2
Endive, chevre, tomato jam, pistachio vinaigrette	2.5
“Lobstah” Toast, yuzu tobiko	7.5
Ahi “Nachos,” fried wonton, cucumber pico, chipotle BBQ, wasabi vinaigrette	5
Ahi Tartare, squid ink coronet, ginger gastrique, crispy shallots	5
Classic Beef Tartare, house cracker	5
Oysters on the Half Shell	3.5 each
Chef’s Creation Soup Sips	1-3
Shrimp & Grits	5
Braised Short Rib and Pearl Onion Skewer, red wine demiglace	7
Shaved London Broil Bruschetta, mustard marinade, herbed cream cheese, chili oil	3.5
Seasonal Bruschetta	3.5
Seasonal Hot Vegetarian Features	3-4
Torched Dates, La Peral blue cheese, pistachio, orange port sauce	2
Bourbon Sriracha Chicken	4
Carrot Risotto, arborio rice, preserved lemon gremolata, carrot chips	4
Sliders, ground beef, famous mushrooms and brie, mayo	3 each
Chilled Prawns, kimchi cocktail	6

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