

STRAND

SNACKS

MARINATED OLIVES | 5 (GF,V)

CURRY SPICED NUTS | 5 (GF,V)

FRENCH FRIES | 5 (GF,V)

HOUSE-BAKED FOCACCIA | 5

TRUFFLED DEVILED EGGS | 8 (GF)

TO BEGIN

SOUP DU JOUR | 8

STUFFED MUSHROOMS bleu cheese, fig-balsamic glaze | 8 (GF)

PIGS-IN-A-BLANKET andouille sausage, mustard, pickled onions | 9

BURRATA MOZZARELLA sun-dried tomato pesto, olive crumble, focaccia | 8

ROASTED CARROTS yogurt, pistachio crumble, za'tar spice | 9 (GF)

HUSH PUPPIES old-bay & crawfish salad | 10 (GF)

CURED SALMON pickled cucumber, cured egg yolk, potato chips | 11 (GF)

SALADS

ARUGULA tomato, onion, balsamic vinegar, focaccia crouton | 10 (V)

PICKLED BEET goat cheese, radicchio, sunflower seeds | 10 (GF)

BUTTER LETTUCE & RANCH onion, cucumber, bacon, cornbread crouton | 12 (GF)

PIZZA

CHEESE roma tomato sauce, mozzarella | 12

PEPPERONI roma tomato sauce, mozzarella | 14

MARGHERITA roma tomato sauce, fresh mozzarella, basil | 14

BIANCA garlic oil, ricotta, fresh mozzarella, fontina, parmesan | 15

ROASTED MUSHROOM mozzarella, basil, truffle oil, roasted mushrooms | 16

SAUSAGE & PEPPERS roma tomato sauce, mozzarella, italian sausage, pickled peppers, oregano | 17

PROSCIUTTO roma tomato sauce, mozzarella, prosciutto, arugula, fig-balsamic glaze | 17

MAINS

TUXEDO BURGER black brioche sesame bun, cheddar, bacon, arugula, truffle aioli, french onion jam | 20

PARISIAN PARSNIP GNOCCHI nutmeg cream, peas, mint, hazelnut | 25

GRILLED QUAIL two quail, smoked bleu cheese polenta, red pepper agrodolce, herbs | 31 (GF)

SEARED HALIBUT brown butter sauce, roasted potato, endive, white wine vinaigrette | 32 (GF)

STEAK FRITES 14 oz. reserve ribeye, roasted broccolini, fries, smoked peppercorn demi glaze | 44 (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

(GF) = gluten free (V) = vegan

