



DINNER

½ DZ. KUMAMOTO OYSTERS 21.
TIGER SHRIMP COCKTAIL 3.50 EA.
CHARCUTERIE PLATE 8 ea. | 3 for 21.
ARTISINAL CHEESES 7 ea. | 3 for 18.

SMALL PLATES

“TOAD IN A HOLE” ...smoked trout, cornichons, horseradish crème 15.
BEER MUSSELS... grilled sourdough points 14.
DOMESTIC BURRATA + CHARRED PEPPERS 12.
MAGNOLIA’S MAC + CHEESE 12.
PAN SEARED CRAB CAKES + PLANKS OF CORN 19.
PARMA EGGPLANT TERRINE 13.
SHORT RIB RAVIOLI...parmesan broth 15.

SALADS

BIBB SALAD... cranberries, sunflower seeds, blood oranges 12.
FRISEE BACON-LARDON...soft poached egg, grilled crouton, white balsamic 15.
MARKET ...mache, frisee, fennel, persimmon, lemon-sherry vinaigrette 12.
THE CHOPPED ...grapes, tomato, carrots, haricot verts, chickpeas, feta, avocado 14.
ROASTED BEET...pistachio crusted goat cheese, naval orange vinaigrette 16.
SPINACH + ROQUEFORT...chopped pecans, asparagus 15.

MAINS

CHICKEN POT PIE *25 minutes* 19.
TROUT ALMONDINE, CAPERS & FRIES 20.
WHOLE GRILLED BRANZINO...grilled onions + tomatoes 32.
WILD MUSHROOM RISOTTO WITH PARMESAN-REGGIANO 18.
ROASTED ORGANIC CHICKEN FOR ONE 23. | FOR TWO 45.
BURGER + FRIES | English cheddar, caramelized onions, Caulfield’s dressing 15.
BEEF SHORT RIBS...glazed carrots + English peas 26.
BAR STEAK | “Neiman Ranch” flat iron steak, compound butter + fries 22.
PRIME “TOMAHAWK” RIB EYE FOR TWO 95.

VEGETABLES

BRUSSELS SPROUTS WITH BACON 8.
CHARRED BROCCOLINI + SUNNYSIDE UP 8.
ENGLISH PEAS + CARROTS 7.
PLANKS OF CORN 7.
ROASTED CAULIFLOWER 7.
TINY POTATOES 8.
FRIES 7.

DESSERTS 9.

“GOATS” CHEESECAKE...fig jam, bruleed figs
BANANA TERRINE...wafers, chocolate, rum custard
FLOURLESS CHOCOLATE CAKE...hazelnut ice cream + hazelnut brittle
KEY LIME PIE...fresh whipped cream