

Sidecar Menu

Tues. - Thurs. 4pm – 9:30pm & Fri. - Sat. 4pm – 10:30pm

Small Plates

Danish Brie 17

Toasted bread & seasonal preserves.

Chile Shrimp 17

Ancho chile sauce & citrus arugula salad.

Fall's Scallop Preparation 27 (Thursday - Saturday)

Corn puree, mushrooms, rice crispy, caramelized chardonnay.

44 Farms Slow Cooked Beef Shank 17

Hoe cake, green harissa & pickled onions.

Charcuterie Board 30

Chef choice accompaniments with different cured meats and cheese's.

Blackened Ahi Tuna Nacho 18

Wonton chips, smashed avocado, sriracha aioli, crème fraiche, hoisin sauce, pickled jalapeno & onions.

Trust The Chef (I'm all in 33)

Seasonal Salad 12

Greens, orange, focaccia bread, handmade ricotta, almonds, champagne & honey vinaigrette.

Pecan Chorizo Lettuce Wraps 14

Olives & Almond crème.

Roasted Green Tomatoes 10

White chocolate mayonnaise, pork rinds, watercress, mushroom oil.

After Dinner

Vanilla Panna Cotta 9

Sauernes jelly, basil oil, amaretto crumble.

Grandma's Chocolate Cake 10

Chocolate frosting.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.