

Snacks

Selection of Oysters

served on the half shell with cocktail & mignonette sauce
half dozen / full dozen \$22 / \$44

Grace Mezze Platter

selection of house meats, cheese, crudities and dips
with grilled rustic bread, pita & chickpea chips \$25

House Charcuterie

selection of cured and smoked meats
with vegetable pickles and mustard \$18

Toasted Pistachio Guacamole

house made pita and chick pea chips \$14

Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

Crispy Fried Oysters

wild onion remoulade, pickled fennel salad
and horseradish \$18

Hawaiian Blue Prawns

charcoal grilled with scampi butter \$22

Beef Tenderloin Tartare

Korean chili aioli, sushi rice, black garlic,
scallions and radish \$17

Lamb Belly Dumplings

Szechuan peppercorns, black vinegar sauce
and fresh herb salad \$16

Beef Tenderloin Satays

chimichurri sauce \$13

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$10

Lamb Burger

Texas goat cheese, cucumber, wild arugula and mint
on english muffin with french fries \$13

The Burger

house ground tenderloin, grilled onions, aged
white cheddar on brioche bun with french fries \$13
add fried egg \$3

Steak Frites

A bar N wagyu flatiron with french fries
and béarnaise \$29

