

nibbles

BAKED SPANISH OLIVES 11

Raineri Extra Virgin Olive Oil, Crusty Sun Dried Tomato Ciabatta

OVEN ROASTED TOMATO BRUSCHETTA 13

Aged Reggiano, Basil Chiffonade, Smoked Spanish Virgin Olive Oil

BAKED BRIE WITH FIG JAM 14

Smoked Almonds, Toasted Baguette

to start

SAUTEED MUSSELS TOMATO SOFRITO 17

Guindilla Peppers, Smoked Chorizo, Roasted Garlic, Cilantro, Sweet Tomato Broth, Crostini

GINGER WASABI TUNA TARTAR GF 16

Edamamme & Endive Slaw, Pickled Seaweed, Toasted Sesame & Soy

CHAMPAGNE PEPPERCORN PATE 15

Onion Marmalade, Cornichon Pickles, Pommery Mustard, Herb Crostini

IRISH SMOKED SALMON 15

Cucumber, Caper & Dill Salad, Diced Egg, Chives, Lemon Oil, Crusty Ciabatta

WILD MUSHROOM TOAST 14

Mascarpone Cheese, Caramelized Shallots, Micro Greens, Chopped Herbs, Truffle Oil

from the garden

HYDRO MIXED GREENS GF 12

Grilled Artichoke, Cherry Tomatoes, Toasted Sunflower Seeds, Goat Cheese, Lemon Raspberry Vinaigrette

ROAST DUCK & BLOOD ORANGE 18

Frisee & Hydro Greens, Pumpkin Seeds, Udon Noodles, Green Onions, Mint, Cilantro, Sesame Lime Vinaigrette

SPINACH, PANCETTA & PEARL POTATOES GF 14

Chopped Egg, Green Onions, Cherry Tomato, Blue Cheese, Mustard Shallot Vinaigrette

BELGIUM ENDIVE, PEAR & GORGONZOLA GF 16

Prosciutto, Candied Pecans, Lemon, Chive & Mustard Vinaigrette

HOT CAPRICOLA & FRISEE GF 15

Cannellini, Breakfast Radish, Cherry Tomato, Red Onion, Pecorino, Roasted Pepper & Sherry Vinaigrette

BURRATA & PROSCIUTTO GF 16

Hydro Greens, Basil Chiffonade, Yellow Heirloom Tomatoes, Lemon Oil, Balsamic Glaze

add a protein to the garden

Farrow Island Salmon Filet 10

Irish Smoked Salmon 10

Grilled Gulf Shrimp (6) 12

Grilled Chili Citrus Chicken Breast 9

*Consumption of under cooked meat, poultry, eggs or seafood may increase the risk of food borne illness. Please alert your server to any food allergies or special dietary requirements that you may have. A 20% gratuity will be added to parties of 6 or more.

casual bar mains

CIDER BATTERED FRESH COD & CHIPS 24

House Chips & Mint Pea Puree

BRAISED SHORT RIB RAVIOLI 28

Parsnip & Celery Root Puree, Red Swiss Card, Wild Mushrooms, Cabernet Rosemary Espagnole

YAKI UDON NOODLES & CHILI PRAWNS 29

Sauteed Gulf Shrimp, Thai Chili, Green Onions, Bok Choi, Chestnut Mushrooms, Roasted Peanuts, Cilantro

WAGU BURGER 19

Applewood Bacon, Smoked Gouda Cheese, Horseradish Pickles, Onion Brioche, House Chips

on the crust

WAGU BURGER 19

Applewood Bacon, Smoked Gouda, Horseradish Pickles, Onion Brioche, House Chips

GRILLED CHILI CITRUS CHICKEN 18

Avocado, Sweet Pickles, Butter Lettuce, Tomato, Swiss Cheese, Pesto Mayo, Sun Dried Tomato Ciabatta

CAPRICOLA & PROSCIUTTO 20

Roasted Tomatoes, Fresh Mozzarella, Arugula, Spicy Pickles, Shaved Pecorino, Heirloom Tomato, Lemon Oil, Herb Ciabatta

CORN BEEF & GRUYERE CHEESE 21

Butter Lettuce, Tomato, Red Onion, Sweet Pickles, Spicy Coleman's Mustard, Ciabatta

IRISH SMOKED SALMON BLT 20

Boston Lettuce, Heirloom Tomato, Applewood Bacon, Mascarpone, Green Onion, Herb Ciatatta

sweets

NEW YORK STYLE CHEESECAKE 10

Raspberry Sauce & Fresh Cream

APPLE & BERRY CRISP 10

Vanilla Bean Ice Cream

CHURROS 10

Vanilla Bean Ice Cream & Chocolate Sauce

CHOCOLATE DIPPED CANNOLI'S 9

Lemon Pastry Cream & Fresh Berries

VANILLA BEAN CREME BRULEE 10

Fresh Berries

CHOCOLATE MOLTEN LAVA 10

Vanilla Bean Ice Cream

WILD BERRY & LEMON MASCARPONE CAKE 10

Fresh Cream & Raspberry Sauce