



## STARTERS & SALADS

### \*OYSTERS ON THE HALF SHELL 4 each

Chef's Selection of Island Creek Oysters, Dressed with Seasonal Mignonette  
*gf, nf, df*

### POTATO BISQUE 15

Fingerling Potato, Bacon, Clams, Scallion  
*gf, nf*

### \*SALMON CARPACCIO 24

Pear Aguachile, Pistachio Salsa Macha, Dill, Pickled Shallot  
*gf*

### CHEF'S SALAD 16

Gem Lettuce, Hard Boiled Egg, Radish, Cucumber, Tomato, Bacon, Pickled Shallot,  
Cotija, Tajin Breadcrumbs, Avocado Ranch Dressing  
*nf*

### HERITAGE GRAIN BOWL 16

Barley, Bok Choy, Avocado, Shiitake, Shredded Carrot, White Cabbage Kimchi, Tahini Ginger Vinaigrette  
*vg, nf*

### ASSORTED CHICORIES 15

Honeycrisp Apple, Smoked Bleu Cheese, Citrus, Pecan, Calamansi & Apple Cider Vinaigrette  
*v, gf*

## ADD ONS

+Add Grilled Chicken Thigh 8

+Add Poached Shrimp 9

+Add Salmon 13

+Add King Crab 18

+Add Avocado 3

+Add Bacon 2

## ENTREES

### FISH FRY 25

Walleye, Cabbage & Fennel Slaw, Giardiniera Aioli, Lemon, Fries  
*nf, df*

### LAMB RAGU 27

Orecchiette Pasta, Sichuan Peppercorn, Basil, Scallion, Castelvetro Olive, Parmigiano, Chili Oil  
*nf*

### KOREAN FRIED CHICKEN SANDWICH 24

Kimchi Marinated Chicken Thigh, Sriracha Aioli, Pickled Radish, Cabbage,  
Cucumber, Cilantro, Brioche Bun, Malt Vinegar Potato Chips  
*nf*

### \*"NOT SO SECRET" SECRET BURGER 26

Butterkäse Cheese, Lettuce, Tomato, Cherry Bomb Aioli, Brioche Bun, Fries  
*nf*

### SHRIMP & CRAB ROLL 27

Lime & Fish Sauce Vinaigrette, Mint, Basil, Scallion, Pickled Fresno,  
Cucumber, Farm Greens, Brioche, Malt Vinegar Potato Chips  
*nf*

## DESSERTS

### SEASONAL SORBET 8

Chef's Selection  
*vg, gf, nf*

### FRESH BAKED COOKIES 12

Chocolate Chip Cookies, Maldon  
*v, nf*

### BLACK SESAME PAVLOVA 16

Strawberry Yuzu Compote, Black Sesame Ice Cream, Yuzu Cream, Dragon Fruit  
*v, gf, nf*

*\*Vegetarian options available upon request*

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*\*This food item contains raw ingredients or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

# BRUNCH + LUNCH BEVERAGES

## DIY MIMOSA

*\*served with fresh berries and assorted juice\**

Francois Montand Brut NV, Jura, France . . . . .	75
Champagne Drappier 'Carte d'Or' NV, Aube, France . . . . .	125

## BLOODY MARY 16

Choice Of: Smirnoff Vodka, Mezcal Union, Linie Aquavit  
(Spirit-Free Available With Seedlip Garden 12)

## WALK THE EARTH 16

Teeling Irish Whiskey, Amaro Dell Etna,  
Horchata Cordial, Oat Milk, Espresso

## COFFEE

Drip Coffee	4
Espresso	5
Iced Estate Black Tea	5
Latte/Cappuccino	6
Matcha Latte	8
Kyoto Black Cold Brew	7

## TEA

Rare Tea Cellars	8
Crema Earl Grey	
Cloud Kissed Green	
Regal English Breakfast	
Lapsang Souchong	
*Mint Meritage	
*Emperor's Chamomile	

*\*naturally contains no caffeine*