

eighteen

tom kha mussels

fragrant thai inspired coconut broth, basil,
cilantro, lime

tuna poke

sashimi grade bluefin tuna, macadamia nuts,
coconut dressing

octopus confit

garlic-marinated octopus, charred broccoli,
yukon potato puree, red wine vinaigrette

twenty-four

pho-que

braised korean short ribs, ottogi seaweed salad,
kimchi, pho noodles, served with
butter lettuce for wrapping

cast iron fish

fresh fish seared in our
wood-burning oven

coriander-crusted lamb

spinach, thai basil grilled australian lamb,
curried carrot, thai basil raita

pizza

until further notice

(mkt price)

entrées

gochujang pork chop 37

double-cut berkshire pork chop, grilled kimchi,
mashed korean sweet potato, soy gastrique

meat & potatoes 39

nine oz. filet mignon, sautéed chanterelle
mushrooms, mashed potato

miso glazed black cod 38

oven roasted black cod, cauliflower & miso
“risotto”, lobster ragu

shrimp n’ grits 30

cornflake crusted jumbo shrimp, heirloom corn
grits, old bay pickled red peppers

not yo’ mamma’s chicken parm 32

parmesan crusted free range chicken breast,
burrata, broccoli rabe, tomato & roasted garlic
sauce

wagyu ramen 30

grilled wagyu flat iron steak, fresh ramen,
butternut squash, shitake mushrooms, thai beef
broth

assorted cheese plate

(mkt price)

something old, something new,
something borrowed and something bleu

large plates & entrees

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