Jood BAR ALL DA

ALL DAY MENU

BEAUSOLEIL OYSTERS, ROSÉ MIGNONETTE (6)*
\$26

SCALLOP CRUDO, TOASTED PISTACHIO, YUZU, WHITE SOY* \$24

CAVIAR, CRÈME FRAÎCHE, HORSERADISH, CHIVE & POTATO CHIPS* \$32

BUTTERNUT SQUASH SOUP, SAGE, TOASTED PUMPKIN SEEDS \$14

ROASTED BRUSSELS SPROUTS, PICKLED SHALLOTS, CRISPY CHILI VINAIGRETTE \$15

PARKER HOUSE ROLLS WITH ROSEMARY SALT \$14

CHICORY CAESAR SALAD
ROASTED CHICKEN BREAST, BRIOCHE CROUTONS, ANCHOVY DRESSING
\$33

LITTLE GEM LETTUCE, BUTTERMILK HERB DRESSING, FRESH HERBS,
PARMESAN, AVOCADO & EVERYTHING CRUMBLE
ROASTED CHICKEN \$31
MAINE LOBSTER \$43

CUBAN SANDWICH WITH MOJO ROASTED PORK, SWISS, BLACK FOREST HAM \$28

LOBSTER BLT
MAINE LOBSTER, APPLEWOOD BACON, HEIRLOOM TOMATO,
DILL-CAPER AÏOLI
\$45

BUCATINI CARBONARA, GUANCIALE, PARMIGIANO REGGIANO* \$28

BURRATA AND KABOCHA SQUASH, BARTLETT PEARS, ARUGULA \$25

SEARED SCALLOPS, CELERY ROOT PURÉE, APPLE BUTTER, CANDIED MARCONA ALMONDS, GRANNY SMITH & CELERY SALAD* \$39

BARBACOA SHORT RIB TACOS, CHARRED CORN, COTIJA CHEESE, JALAPEÑO AÏOLI
2 FOR \$18

DESSERTS

WHIPPED WHITE CHOCOLATE YOGURT WITH FRESH PASSION FRUIT \$16

CHOCOLATE LAVA CAKE A LA MODE, CANDIED BUCKWHEAT, AMARO CHERRIES

\$16

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.