

THE SWINE BAR

[APPETIZERS]

Southern Fried Quail & Waffles ... 15

Buttermilk brined quail, savory pecan waffle, honey butter & seasonal berry maple syrup

Smoke Pork Belly & Caramelized Scallops ... 19

Pear and parsnip puree, port wine, orange jam

~ Add Foie Gras \$14 ~

Braised Clams ... 16

Pancetta, blistered tomatoes, lemon, garlic & thyme broth, baby arugula, focaccia

Heirloom Tomatoes & Peaches ... 15

House made herbed ricotta, confit peaches, tomatoes, white balsamic, Marcona almonds

~ Add Prosciutto di Parma \$8 ~

Crispy Calamari & Rock Shrimp ... 16

Napa cabbage, pickled vegetables, Unagi sauce

Crudo Du Jur ... MP

Raw fish, impeccable seasonal ingredients

American Kobe Beef Tartar ... 22

Traditional accompaniments, egg yolk, shoestring potatoes, truffle mustard vinaigrette, crispy baguette

[SALADS]

Chopped Salad ... 14

Shaved romaine & radicchio, egg, bacon, blue cheese, tomatoes, red onion, house dressing

Fig Salad ... 14

Baby arugula, sunflower seeds, whipped goat cheese, black mission figs, limoncello vinaigrette

[ENTRÉES]

Whole Roasted Black Bass ... 37

Moroccan spiced cauliflower puree, pickled golden raisins, pine nuts, mint, crispy capers & roasted cauliflower

Crispy Swine Bar Pork Shank ... 34

Creamy apple cinnamon grits, red onion Agrodolce

Meyers All-Natural Angus Sirloin ... 34

Coffee rubbed. Parmesan & bacon bread pudding, roasted forest mushrooms, baby arugula, veal jus

Local Flounder Francaise ... 34

Stewed tomato risotto, lemon & capers

Bouillabaisse ... 42

Scallops, lobster, shrimp, crab, local fish, shellfish tomato broth, rouille

Maine Lobster & Tasso Carbonara ... 38

Mascarpone & Parmesan cheeses, fresh peas, spicy ham, white truffle oil, fettucini

Veal Medallions ... 34

Milk fed veal, wild mushroom, truffle manchego fondue, crispy potatoes, green onion

Crab-cruste Alaskan Halibut ... 38

Puttanesca - tomatoes, capers, greek olives, white wine