



FOR THE TABLE

BREAD AND BUTTER.....	13
<i>sourdough, trio of butter</i>	
GREEN HERB SPREAD.....	17
<i>chickpeas, mint, spinach, cucumber, toasted peanuts, radish, celery, pita bread</i>	
BABY CARROTS.....	21
<i>adaameh crispy chickpeas, caramelized sunflower seeds, goat cheese, arugola, basil oil, cilantro labneh dressing</i>	
TROUT RILLETTE.....	19
<i>red wine and shallot jam, trout roe, crostini</i>	
SCALLOP CEVICHE.....	21
<i>leche de tigre, raw scallop, cucumber, red onion, serrano pepper, cilantro oil, beet tostadas</i>	

MAINS

<i>Virginia's</i> BURGER.....	25
<i>cabot cheddar, onion marmalade, marrow aioli add bacon +5 add organic egg +4</i>	
VEGGIE BURGER.....	25
<i>Prospect patty, barbecue sauce, caramelized onions, vegan cheese</i>	
16 OZ RIB EYE.....	79
<i>mashed potatoes, mushroom foam, porto sauce, peas, sautéed oyster mushrooms</i>	
PORK CHOP.....	39
<i>morita cream sauce, salsa macha, pickled red onions</i>	
CITRUS BRINE CHICKEN.....	31
<i>mille feuilles potato, golden beet puree, parsley aioli, sambal aioli, tangerine-honey sauce</i>	
MARKET FISH.....	34
<i>beurre blanc, asparagus, toasted almonds, trout roe, black tobiko caviar</i>	
LINGUINE.....	27
<i>coconut milk, bell pepper, peas, mushrooms, chili flakes, spinach paper, spinach foam</i>	