

TAPAS & SMALL PLATES

Selection of Marinated Olives 6
olives marinated in evo

Roasted Dates Stuffed with Manchego & Wrapped in Bacon 8
dates, manchego cheese, bacon

Popcorn Shrimp 10
rock shrimp, roasted tomato remoulade

Crab & Truffle Macaroni and Cheese 10
jumbo lump crab, truffle oil, gruyere béchamel

Steamed Black Mussels 8
mussels, white wine, romesco, chorizo

Cheese Plate 12
a selection of imported and domestic artisanal cheeses

Duo of Tartar 14
*tuna, cucumber, orange supremes, avocado, tomato, grapefruit vinaigrette
alaskan salmon, cucumber, tomato, ginger, rice soy vinaigrette*

Antipasti 18
*assorted artisanal cheeses, cured meats, grilled seasonal vegetables, roasted stuffed
dates, mediterranean olives*

Selection of Spiced Mixed Nuts 6
almonds, cashews, hazel, pistachio

Boccarones over Anchovy Toast 8
white anchovies, red bell pepper slaw, olive oil

Oysters 3-way 10
fried, broiled, steamed

Steamed Artichoke 8
artichoke, white wine, balsamic chile oil

Ceviche 9
shrimp, calamari, tuna, onions, tomato, jalapeno, cilantro, citrus

Mediterranean Dips en Crudités 15
roasted red pepper hummus, olive tapenade, baba ghanoush, grilled flat bread

Tandori Lamb with Takziki 8
lamb tenderloin, cucumber, greek yogurt, greens

House Cut Frites or Home Made Chips 5
house cut seasoned fries or homemade potato chips

SOUPS & SALADS

Soup of the Day MP
inspired by seasonally fresh ingredients

Purple Palm Salad 11
house made ricotta cheese, tomatoes, cucumber, avocado, apple buttermilk dressing

Manchego & Date Salad 13
arugula, manchego cheese, slivered dates & apples, candied walnuts, pistachio vinaigrette

Roasted Beet Salad 13
orange supremes, hazelnuts, caramelized shallots, creamy goat cheese, orange vinaigrette

Caesar Salad with White Anchovy Toast Points 13
romaine lettuce, manchego cheese, white anchovy toast points

ENTRÉES

Seared Ahi Tuna with Black Rice Herb Salad and Fruit Salsa 29
smoked paprika, cumin, coriander, saffron, ancho chili, black forbidden rice, red pepper carrot onion celery stew, herb salad, fruit salsa.

Grilled Hangers Steak and House Cut Frites 28
garlic, red onion, pancetta lardons salad, sundried tomato vinaigrette, house cut frites

Braised Short Rib with Fall Root Vegetables, Pomme Puree and Creamy Horseradish 28
Seasonal root vegetables, potato, horseradish

Garlic Herb Crusted Lamb Loin with French Beluga Lentil Ragù, Arugula and Spinach Salad and Lamb Jus 29
lamb, lentil, spinach, arugula, roasted peppers, onion

Black Eyed Peas & Stewed Tomato with Haricot Vert 24
Peas, tomato, shallots, green beans

Roasted Chicken Breast with Herb Tomato Gnocchi and Haricot Vert 27
airline chicken breast, gnocchi, green beans

Cedar Plank Alaskan Salmon and Warm Potato Salad 28
roasted peppers, caramelized onions, olives, garlic aioli, compound butter

Pasta of the Day MP
inspired by seasonally fresh ingredients

FARMER'S MARKET SIDES 5
*steamed and roasted vegetable medley
house cut fries
beluga lentils
sautéed spinach
Black Eyed Peas*

Executive Chef: Erykka Fite

*20% gratuity added to parties of 6 or more