



RESTAURANT WEEK

THREE COURSE DINNER \$46 PER PERSON

Sunday, January 26th through Sunday, February 2nd
Saturday, February 1st only available until 7pm

APPETIZER

CHOOSE ONE

Chickpea Fries

harissa aioli

Peking Duck Tacos

avocado, hoisin sauce, five spice mango salsa

French Onion Soup

caramelized vidalia onions, crouton, gruyère

Caesar Salad

baby gem lettuce, croutons, shaved parmesan

Pear, Rocket & Quinoa Salad

walnuts, feta, cranberries, honey-dijon vinaigrette

DESSERT

CHOOSE ONE

Tahitian Vanilla Crème Brûlée

almond tuille

Flourless Chocolate Mousse Cake

chantilly cream

Blueberry Tres Leches

blueberry ice cream

Ice Cream / Sorbet

ENTRÉE

CHOOSE ONE

Grilled Montauk Swordfish

broccolini, pickled piquillo peppers, cipollini onion, white polenta, lemon-caper butter

Bayberry Chicken

lemon butter, pomme frites, dressed greens

Pork Chop Milanese*

arugula, campari tomato, parmesan reggiano, lemon, aged balsamic

Faroe Island Salmon

“paella style” risotto, spring peas, saffron, shrimp

Wagyu Bolognese

tagliatelle pasta, whipped ricotta, parmesan reggiano



Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.



RESTAURANT WEEK

TWO COURSE LUNCH
\$24 PER PERSON

Sunday, January 26th through Sunday, February 2nd

APPETIZER

CHOOSE ONE

Poke Tuna Tacos*

avocado, sriracha aioli, cilantro

Chickpea Fries

harissa aioli

Caesar Salad

*baby gem lettuce, croutons,
shaved parmesan*

French Onion Soup

caramelized vidalia onions, crouton, gruyère

Pear, Rocket & Quinoa Salad

walnuts, feta, cranberries, honey-dijon vinaigrette

ENTRÉE

CHOOSE ONE

Grilled Salmon Paillard

*avocado, citrus, shaved fennel, pistachio,
lemon vinaigrette*

Bayberry Chicken

lemon butter, pomme frites, dressed greens

Dry Aged Bistro Burger*

*smoked cheddar, bourbon caramelized onion, pickles,
roasted garlic aioli, sesame bun, served with french fries*

Poke Tuna Bowl*

*udon noodles, avocado, edamame, pickled vegetables,
sriracha aioli*

Grilled Chicken Club

*gruyère, avocado, lettuce, tomato, red onion,
applewood smoked bacon, sriracha aioli,
toasted multi-grain, served with french fries*



BAYBERRY

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.