

# the backyard

## DINNER

### starters

- HERILOOM TOMATO BISQUE** cheddar fritters / basil oil 12  
**BLACK GARLIC HUMMUS** citrus marinated olives / feta / vidalia onion chutney 13  
**BRIE FLATBREAD** crème fraiche / truffle honey / arugula 18  
**LITTLE GEM LETTUCES** heirloom tomato / cucumber / avocado / green goddess 13  
**BABY KALE** purple baby artichokes / crispy capers / petit basque / garlic crouton 14\*\*  
**BUTTER LETTUCE** shaved heirloom melon / jumbo lump crab / citrus / avocado / ginger vinaigrette 18

---

- SHRIMP COCKTAIL** cocktail sauce / lemon 15  
**\*TUNA TARTARE** avocado / soy honey emulsion / taro chips 18  
**\*SEASONAL OYSTERS** mignonette / cocktail sauce / ½ dz 21 / dzn 42  
**\*PAN SEARED DIVER SCALLOPS** cauliflower puree / treviso / black garlic 21

### flatbread

- HOBBS** pepperoni / shallots / calabrian chili / hen of the woods 17  
**WILD MUSHROOM** kale / shaved garlic / truffle goat cheese 19  
**BURRATA** sweet tinkerbell peppers / roasted heirloom tomato / arugula 17

### mains

- \*THE BURGER** dry aged beef / grilled onions / aged white cheddar / heirloom tomato / special sauce 21  
**SMOKED TURKEY AVOCADO** grilled country bread / pepper jack / garlic aioli / tomato / sprouts 17  
**LOBSTER BLT** maine lobster salad / smoked bacon / heirloom tomato / avocado / pumpernickel 24

---

- \*MARKET FISH** seasonal mp  
**KING CRAB RISOTTO** heirloom tomato / smoked bacon / jalapeno / corn 19  
**MARY'S FARMS CHICKEN** roasted organic chicken / deciccio broccolini / grain mustard jus 27  
**\*STK FRITES** hand cut fries / herb butter  
**8oz Skirt 33 - 10oz NY Strip 42 - 10oz Filet 52**  
**BEEF SHORT RIB** horseradish potato / roasted pepper / crispy shallots 34  
**\*CREEKSTONE FARMS 20oz RIB EYE** chimichurri / arugula / maldon salt 56

### sides

- fries** skinny 8 sweet potato 9 garlic parm 10  
gold yukon potatoes 10  
jalapeno green beans 12  
chili and garlic grilled broccolini 10  
mac & cheese 10

**eat good food with good company**

*We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors and use organic products whenever possible*

*\*These items are cooked to order and may be served raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*