

SEASONAL BURRATA BOARD

Stone fruits | Heirloom tomatoes |
Herbs | Toasted pumpkin seeds |
Sourdough 22

SCALLOP SHELL

Saffron butter | Black sea salt 14

OYSTER TRIO

Oysters Rock | French oysters with
crabmeat, sundried tomato, beurre blanc |
Raw oyster with Pernod and caviar 22

WEDGE SALAD

Candied bacon | Heirloom tomatoes |
Crispy shallots | Microgreens | Blue cheese
dressing 14

SAFFRON MUSSELS (P.E.I.)

White wine | Butter | Fennel | Saffron |
Dijon | Seasoned baguette 18

ROYALE WITH CHEESE*

Half-pound Angus Prime beef | Smoked
cheddar | Onion jam | Aioli | Lettuce |
Tomato | House pickles | Bistro chips 18

CAFE POP

Fresh popcorn | Truffle butter |
Black sea salt 8

CHARCUTERIE & CHEESE BOARD

Jamón serrano | Peppered salami | Pheasant pâté |
Marinated goat cheese | Manchego | Candied
walnuts | Olives | Seasonal jams | Sourdough 28

STUFFED PIQUILLO PEPPERS

Jumbo lump crab 15

MUSHROOM TARTINE

Blue oyster and black pearl mushrooms
locally-sourced from Petrichor | Black garlic
aioli | Grilled sourdough | Arugula 18

KEVIN'S POWER BOWL

Couscous pilaf | Greens | Diced onion |
Tomato | Red pepper | Tzatziki 15
add Egg + 3 | add Chicken + 8
add Salmon + 10 | add Steak + 15

CATALAN TOMATO SPREAD

Ragù of roasted tomato | Red pepper | Spanish
olives | White anchovies | Crostini 16
Add burrata + 8

COSTA BRAVA CEVICHE

Ocean Blue Cobia | Citrus | Peppers | Red onion |
Tropical fruit | Coconut glazed bistro chips 16

CAFE CRISP

Bistro chips | Black garlic truffle aioli | Blue
cheese dressing | Dijon vinaigrette 10

