

STARTERS

HOUSE-MADE ROSEMARY ROLLS 14

peach butter

TUNA TARTARE* 26 (DF)

ahi tuna, ponzu, chives, avocado, shaved radish, miso aioli, fresno, quinoa chicharron

CROQUETA DE JAMON 22

iberico jam, machego cheese, tomato jam

SALADS

GOAT'S CHEESE BRÛLÉE SALAD 24

heirloom roasted beets, peaches, arugula, key lime vinaigrette, pistachios

CATCH OF THE DAY CEVICHE 24

coconut aji amarillo leche de tigre, plantain chips

PROVOLETA 20

gratin provolone, pesto, tomato confit, rustic bread

ABH GEM LEAF SALAD 22

nicoise olives, cherry tomato, cucumber, parmesan, radishes, anson mills polenta croutons, green goddess dressing

ENTRÉES

PAN SEARED SNAPPER (DF) 46

vegetable escabeche, boniato pure & herb oil

SHORT RIB 48

cheddar grits, blistered tomatoes, charred broccolini, short rib demi

SCALLOPS & SPANISH OCTOPUS 52

octopus chicharron, anticucho sauce, white beans purée, pimento de la vera aioli, papas bravas

FORAGED WILD MUSHROOMS PAPPARDELLE 38

roasted sun dried tomato, broccolini, green pea, asparagus, porcini cream sauce, pecorino

ORGANIC MARY'S ROASTED CHICKEN BREAST 44

creamy celery root purée, bacon lardon, baby heirloom carrot, red wine demi

BUTCHER BLOCK

all steaks are served with chef's selection of seasonal pairings and choice of one sauce

RIBEYE 14OZ 72 SKIRT STEAK 10 OZ 58

PRIME NY STEAK 12 OZ 78 FILET 8OZ 62

Choice of: Red Wine Demi, Béarnaise ‡, Horseradish Cream ‡
Extra Sauce 4

ENHANCEMENTS

BAY BLUE CHEESE 7 SHRIMP 12 SCALLOPS 14

ACCOMPANIMENTS 16

Jalapeño Mashed Potatoes

Short Rib Mac & Cheese, Herb Panko

Charred Broccolini, Chili Flakes, Parmesan

Roasted Heirloom Carrots, Harissa Glazed, Pepitas

Crispy Brussels Sprout, Chistorra, Maple Glaze, Marcona Almonds

Truffle Fries, Parmesan Cheese, Herbs, Chives Aioli

SWEET TEMPTATIONS 16

PASSIONFRUIT CHEESECAKE

fresh passionfruit coulis, whipped white chocolate ganache, dehydrated merengue

GRAND MARNIER CREME BRULEE

macerated oranges, chantilly

GUAVA BREAD PUDDING

warm croissant pudding, guava preserve, berry paper, homemade vanilla bean ice cream

DF - Dairy Free; GF - Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**An automatic service charge of 18% will be applied to your check. This is a suggested gratuity and can be changed at your discretion. / Se agregará una propina sugerida del 18% a su cheque. / Yon konsey sijere nan 18% yo pral ajoute non chèk ou.