

TAKEOUT MENU
AVAILABLE 5PM-8PM
THURSDAY- SUNDAY



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APPETIZERS

Oyster Ponds Oysters* (GF/DF)

Half Dozen 23
Shucker's Dozen 43

Classic Shrimp Cocktail (GF/DF) 30

4 Colossal Shrimp
House Made Cocktail Sauce

Short Rib Arancini 23

Truffle & Chive Risotto
Red Wine Braised Short Rib, Truffle Aioli

Whipped Truffle Ricotta 18

House Made Grilled Focaccia, Whipped Ricotta
Truffle Honey

Ira's Biodynamic Mixed Greens (GF/DF/VEGAN) 16

Roasted Squash, Feta, Pickled Onions, Beets
Candied Pecans, Golden Balsamic Vinaigrette

Parsnip & Apple Soup 18

Crab, Horseradish, Basil, Sumac

Grilled Octopus (GF/DF) 23

Sweet Potato Purée, Orange, Watercress, Chili Crisp

MAINS

Pan Seared Sea Scallops (GF/DF) 43

Sautéed Kale, Spaghetti Squash, Shallots, Kale Chip
Calabrian Chili

Panko Crusted Cod 37

Glazed Pearl Onions, Oyster Mushrooms, Carrot Purée
Sauce Bourguignonne

Hot Lobster Roll 43

Lemon Butter Beurre Blanc Poached Lobster
Fines Herbs, Brioche Bun French Fries

Beef Bolognese 33

House Made Pappardelle Pasta, Parmesan
Garlic & Herb Crusted Semolina Bread

Confit Pork Belly 37

Parsnip Purée, Apples, Endive
Apple Cider Pomegranate Reduction

Red Wine Braised Short Rib 43

Potato Purée, Sautéed Brussels Sprouts, Bacon
Beef Bordelaise

SIDES

Garlic Focaccia 6

Whipped Butter

Cauliflower Gratin 13

Roasted Cauliflower, Parmesan Fontina, Panko Crust

Truffled Brussels Sprouts (GF/DF/VEGAN) 13

Crispy Pickled Onions, Truffle Honey

Garlic & Herb French Fries (GF) 11

Parmesan, Lemon Aioli

DESSERT

Warm Apple Cobbler (GF/DF) 15

Bourbon, Maple, Oat Crumble

S'mores Tart 15

Toasted Marshmallow, Chocolate Mousse
Graham Cracker Crust, S'mores Gelato

Mixed Seasonal Fruit Bowl (GF/DF/VEGAN) 9

House Made Chocolate Chip Cookies

6 for 12

House Made Gelato (GF) & Sorbetto

(GF/DF/VEGAN)
Chocolate, Vanilla, Seasonal Flavors