



FOR THE TABLE

PRETZELED PARKER HOUSE ROLLS	9	BAKED CHEESE	18
<i>Truffle Butter, Sesame</i>		<i>Black Diamond Goat Cheese, Pumpkin Seed Pesto, Honeycomb</i>	
SPINACH & ARTICHOKE DIP	12	WILD MUSHROOM FLATBREAD	13
<i>Sourdough, Parmesan, Crème Fraiche</i>		<i>Sweet Onion Purée, Truffle, Egg Yolk</i>	
RIPP FRIES	7 / 13	BUFFALO CHICKEN FLATBREAD	13
<i>Fondue, Jalapeño, Brisket</i>		<i>Bleu Cheese, Calabrian Chili</i>	
BRUSSELS SPROUTS	12	WINGS	14
<i>Balsamic Mustard, Apple, Bacon</i>		<i>Hot Sauce, Celery Mostarda, Bleu Cheese</i>	

SHAREABLES

CHARRED OCTOPUS	17	SURF & TURF BAO BUNS	12
<i>Black Olive Oil, Ricotta, Smoked Tomato</i>		<i>Crispy Fried Shrimp, Pork Belly, Jalapeño</i>	
PORK RIBS	13	FRENCH ONION GNOCCHI	17
<i>Calabrian, Garlic Honey, Peanuts</i>		<i>Braised Beef Shank, Gruyere</i>	
GRILLED GARLIC SHRIMP	13	RICOTTA RAVIOLI	17
<i>Garlic Conserva, Calabrian Chili</i>		<i>Smoked Tomato Marinara, Pepita Pesto, Pecorino</i>	
"SPICY TUNA ROLL"	16	CHARRED RED CABBAGE	12
<i>Crispy Rice, Avocado, Ginger, Sesame</i>		<i>Apple Butter, Pear, Bacon, Pepitas</i>	
MAC & CHEESE (add brisket \$3, add lobster \$9)	13	MAHI TACOS	14
<i>Smoked Tomato, Arugula, Mushroom</i>		<i>Plantain Crust, Cabbage, Chipotle Mayo</i>	

SOUPS & SALADS

BROCCOLI CHEDDAR SOUP	9	LOBSTER BISQUE	17
<i>Cave Aged Cheddar, Sourdough Crouton</i>		<i>Poached Lobster, Fennel, Pickled Lemon, Sherry</i>	
CHICORY PANZANELLA SALAD	15	WINTER HARVEST SALAD	12
<i>Grilled Endive, Frisée, Winter Citrus, Smoked Bleu Cheese</i>		<i>Beets, Apple, Candied Pecans, Dates, Goat Cheese, Balsamic</i>	
CAESAR SALAD	13	RAW VEGETABLE SALAD	14
<i>Dressing Croutons, Baby Gem, Parmesan</i>		<i>Broccoli, Celery Root, Kohlrabi, Quinoa Crunch, Ranch Crema</i>	

ENTRÉES

SPAGHETTI	18	CAULIFLOWER TIKKA MASALA	21
<i>Roast Pork, Broccoli Rabe, Calabrian Chili</i>		<i>Wild Rice, Smoked Tomato, Lemon</i>	
BRANZINO	23	SEARED DUCK BREAST	29
<i>Mushroom Risotto, Cipollini Onions, Madeira</i>		<i>Duck Confit Fried Rice, Cherry Hoisin Sauce, Sesame</i>	
BRAISED SHORT RIB	27	HALF ROASTED CHICKEN	25
<i>Beet Grits, Hazelnut, Brussels Sprouts, Bleu Cheese</i>		<i>Rainbow Carrots, Cornbread, Pan Drippings, Zhug</i>	
BLACKENED MAHI MAHI	26	FILET MIGNON *	28
<i>Coconut Rice, Mango, Pineapple Salsa, Pistachio</i>		<i>Charred Broccoli, Maitake Mushroom, Potato Pave</i>	
BURGER * (w/ Ripp Fries add \$4)	17	ROASTED LAMB CHOP	27
<i>Gouda, Lebanon Bologna, Special Sauce</i>		<i>Quinoa Tabbouleh, Crème Fraiche, Heirloom Carrot, Coriander</i>	

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

** Please understand that entering our restaurant is dining at your own risk. In these times, we are taking all necessary safety precautions. If you are uncomfortable with anything you might see, please inform a manager.