

Smoked Salmon Roulade 9
herbed cream cheese – preserved lemon – toast points

Crab & Caviar Toast 16
blue crab – hackleback caviar – creme fraiche – savory pain perdu

Potato Leek Soup 7
kennebec potato – melted leeks – pancetta lardon – gaufrette

Shrimp Cocktail 14
Bombay cocktail sauce – fresh horseradish

Oysters on the Half Shell* MKT
green tomato mignonette – Bombay cocktail sauce – fresh horseradish

Beef Tartare* 16
olive oil poached yolk – caviar – shallot – capers – gaufrette

Escargot 12
tarragon compound butter – garlic – Italian parsley

Kale & Brussels Sprout Salad 11
*blood orange – Marcona almonds – aged Gouda – cucumber – avocado
golden balsamic vinaigrette*

Butternut Squash & Farro Salad 12
sherry mushrooms – preserved lemon – arugula – reggiano

Add Grilled Chicken 5 / Add Grilled Shrimp 7

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

The Burger* 15
house-made challah bun – bibb lettuce – tomato – red onion – muenster cheese – house cut fries

Lobster Roll 28
butter poached whole lobster – brioche bun – preserved lemon aioli – house cut fries

Chicken Salad 14
dried dates – apricots – cherries – red grapes – pistachios – with mixed greens or on croissant

Tradd's Monte Cristo 14
bricohe – dijon – prosciutto – Jarlsberg – local honey

Egg Scramble 12
mushroom – tomato – spinach – Jarlsberg

Lobster Benedict* 18
butter poached lobster – spicy hollandaise – caviar – sixty two degree egg

French Toast 13
orange mascarpone – vanilla bourbon maple syrup – espresso dust

Steak Benedict* 17
choice filet – sixty two degree egg – bearnaise

Sides 5
stone ground grits – breakfast potatoes – applewood smoke bacon



Plaza Hackleback 38
Marshallberg Farms Classic 60
Plaza Pristine 80
Marshallberg Farms Superior 100
Plaza Golden Osetra 125
