

# DINNER

SERVED MONDAY-SUNDAY 5PM-10PM

## APPETIZERS

**TUNA TARTAR TACOS**  
taro root, ginger, sweet chili, avocado **12**

**JUMBO LUMP CRAB CAKE**  
grilled corn, fava beans, piquillo pepper purée **15**

**CRISPY BRUSSELS SPROUTS**  
orange zest **10**

**PROSCIUTTO & BURRATA**  
fig jam, rustic toast, petite greens **15**

**CRAB MEAT GUACAMOLE & CHIPS**  
cilantro, lime, jalapeño **18**

**HOMEMADE MEATBALLS**  
pomodoro sauce, parmigiano reggiano, basil **15**

**CORNMEAL CRUSTED CALAMARI**  
spicy marinara **15**

**AMAZING CAULIFLOWER**  
sweet & spicy sauce, sesame seeds, scallion **12**

## PRIX FIXE

**30**

*choice of*

VELVETY CREAM OF TOMATO SOUP

BABY KALE CAESAR SALAD

*choice of*

CHICKEN & WAFFLE

FISH & CHIPS

TOASTED RICOTTA GNOCCHI

*dessert*

SARABETH'S COOKIE PLATE

CHOCOLATE TRUFFLE CAKE

## ENTRÉES

**TOASTED RICOTTA GNOCCHI**  
white truffle creme, cracked pepper, garden herbs **22**

**SEARED SEA SCALLOPS**  
cauliflower cous-cous, beech mushrooms,  
lemongrass, coconut **27**

**FREE RANGE CHICKEN POT PIE**  
pearl onion, root vegetables, English peas **22**

**FISH & CHIPS**  
panko crusted cod, oregano aioli,  
French fries, Sir Kensington's ketchup **24**

**BRAISED SHORT RIB**  
eggplant caponata, romesco, marcona almonds **29**

**ROASTED BRICK PRESSED CHICKEN**  
white bean stew, escarole, roasted chicken thyme jus **25**

**PAN-SEARED SALMON**  
Laurel sauce, fava beans, morel mushrooms **26**

**FLAT IRON STEAK FRITES**  
flat iron steak, truffle herb French fries **28**

**ROASTED BLACK SEA BASS**  
fennel purée, leeks, asparagus **28**

**CHICKEN & WAFFLE**  
double battered all natural chicken,  
buttermilk waffle **22**

## SIDES

FRENCH FRIES 7

SAUTEÉD TUSCAN KALE 7

ROASTED CAULIFLOWER 7

GARLIC MASHED POTATOES 7

GRILLED ASPARAGUS DIJONAISE 7

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

## SOUP & SALADS

VELVETY CREAM OF TOMATO SOUP **14**

**GARDEN SALAD**  
cherry tomato, cucumber, black olive **12**

**TUSACAN KALE SALAD**  
grilled plums, mint, goat cheese croquette, sherry vinaigrette **13**

**ROASTED CHICKEN SALAD**  
red grapes, caper berries, arugula, smoked marcona almonds, alfonso olives **22**

**BABY GEM CAESAR SALAD**  
aged parmesan, garlic croutons **13**  
add chicken 21

**SEAFOOD COBB SALAD**  
Maine lobster, crab meat, shrimp, avocado, bacon,  
egg, tomato, blue cheese, red onion, romaine,  
sherry-shallot vinaigrette **29**

## BURGERS

*served with French fries & Sir Kensington's ketchup*

**ONE GREAT BURGER**  
freshly ground sirloin, guacamole **19**

**PIMENTÓN TURKEY BURGER**  
freshly ground all natural turkey,  
pimentón relish, mozzarella **18**

**CHEF SPECIAL BURGER**  
freshly ground sirloin, cheddar, double smoked bacon, house  
jalapeño marmalade, pickled green tomato **20**

## SANDWICHES

**ADULT GRILLED CHEESE & CREAM OF TOMATO SOUP**  
manchego, cheddar, gruyère, pretzel bread **19**

**CHICKEN CIABATTA SANDWICH**  
mozzarella, arugula, tomato, avocado, onions,  
housemade potato chips **20**

**MAINE LOBSTER ROLL**  
cole slaw, French fries **28**

*Please join us for*  
**HALF OFF**  
**WINES**  
BY THE BOTTLE



WEDNESDAYS  
FROM 4-10PM