



• SMALL BITES •

- SOUP** CUP 5 / BOWL 7
made fresh daily. *ask about today's selections*
- MARCONA ALMONDS** 6
- GRILLED CIABATTA** 4
with aged balsamic, extra virgin olive oil
- OLIVE BOAT** 8
assorted olives from around the world
- TRUFFLE CHIPS** 6
kettle potato chips, truffle oil, parmigiano reggiano



SALADS

ADD TO ANY SALAD:

- POACHED JUMBO SHRIMP (+6), TUNA POKE (+6)**
CUT'S SALMON BURGER (+6), FREE-RANGE CHICKEN (+4),
PORTOBELLO MUSHROOMS (+4)

- SIMPLE SALAD** 7
wild arugula, pistachios, parmigiano reggiano, house vinaigrette
- PEAR SALAD** 12
sliced pears, arugula, candied pecans, cranberry, ricotta salata, herb dressing
- DRUNKEN GOAT SALAD** 13
mixed lettuces, Drunken Goat cheese, dried cherries, toasted pumpkin seeds, pickled carrots, house vinaigrette
- HEARTY WINTER SALAD** 13
arugula, red beets, apples, roasted butternut squash, goat cheese, roasted walnuts, citrus vinaigrette
- CHICKEN SALAD** 15
mustard aioli based chicken salad, red grapes, sweet onions, almonds, Stilton, mixed greens, cabbage, poppy seed vinaigrette
- SIAM TUNA POKE SALAD*** 16
red cabbage, mixed lettuces, mandarin oranges, avocados, peanuts, nuoc cham vinaigrette

• LARGE BITES •

- MUSHROOM RAVIOLI** 16
butternut squash, arugula, basil pesto cream
- GNOCCHI** 17
bolognese sauce, ricotta, parmesan
- BRAISED SHORT RIB** 17
garlic mashed potatoes, natural sauce, broccoli
- MAC N CHEESE** 10
a creamy, house blend of cheeses
- add... Lobster (+8), Sausage (+5), Broccoli (+4)**



FONDUE FOR TWO

includes cubed ciabatta bread, cornichons, and apples 40

ADD ON'S

- SAUSAGE** 5
- MEATBALLS** 5
- BROCCOLI** 4
- ROASTED POTATOES** 4



• SHAREABLES •

- HUMMUS** 10
traditional hummus made in house, baby carrots, grilled pita bread
- PIMIENTO CHEESE DIP** 10
Casey's Charleston roots coming through, potato chips, carrots, celery
- CUT'S SPICED LAMB MEATBALLS** 12
mint yogurt crema, hummus
- BURRATA** 10
pickled carrots, balsamic marinated tomatoes, basil, grilled ciabatta
- OYSTERS ON THE HALF SHELL** 3/ea
ask server for daily selection
- AHI POKE* CLASSIC HAWAIIAN STYLE** 11
avocado, seaweed salad, lahvosh
- SHRIMP COCKTAIL** 10
six jumbo wild caught shrimp, homemade cocktail sauce, fresh lemon
- KING CRAB LEGS** 26
half pound, cocktail & mustard sauce

• BRUSCHETTA • A GREAT WAY TO GET THE PARTY STARTED

- WARM CHEVRE, APPLES, FIG SPREAD** 9
- SMASHED AVOCADO, TOMATO, CILANTRO, BALSAMIC REDUCTION** 9
- PROSCIUTTO, MASCARPONE, PISTACHIOS** 10
- ROASTED BUTTERNUT SQUASH, WHIPPED CINNAMON FETA, CRISPY SAGE** 9
- SMOKED SALMON, RACLETTE, YOGURT DILL CREMA** 12
- MARINATED MUSHROOMS, WARM BRIE, THYME** 11
- HOUSE SMOKED BACON, BURRATA, SUN-DRIED TOMATOES** 10
- FILET MIGNON, CARAMELIZED ONION JAM, BLUE CHEESE** 12

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.