

TAPAS

CHILLED PLATES

ISLAND CREEK OYSTER GAZPACHO "SHOOTERS" *	4
<i>spiked with vodka</i>	5
LEAVES OF ROMAINE white anchovies, parmesan, lemon*	6
SMOKED SALMON saffron potatoes, cucumbers, mustard vinaigrette	6
FRISÉE SALAD toasted almonds, bacon vinaigrette, manchego	7
SEA BASS CEVICHE jalapeño, mango, lime*	8
ROASTED BEETS shaved manchego, pistachios, mache	8
TUNA TARTARE pickled green apple, english cucumber, sesame*	10
CHARCUTERIE weekly selection*	12

HOT PLATES

HOMEMADE FRENCH FRIES trio of sauces	6
ROASTED LEMON CHICKEN thyme, parsley*	6
P.E.I. MUSSELS red curry-coconut broth, scallions	7
FRIED CALAMARI pickled cubanelle peppers, chorizo	9
CRISPY JUMBO SHRIMP wrapped with potatoes, aioli	9
BRAISED SHORT RIBS yukon gold mashed potatoes, fried leeks	10
GRILLED PORK TENDERLOIN apple butter, pearly barley*	10
"FLAT IRON STEAK" peppers, capers, raisins*	11
DUCK CONFIT green tomato fondue	11
WILD STRIPED BASS French lentils, cauliflower, rosemary	12
JUMBO LUMP CRAB CAKE mache, spicy aioli	13

DESSERTS

CRÈME BRULÉE caramelized almonds	5
FRIED DOUGH thick hot Valrhona chocolate	5
CANTALOUPE sherry and macerated berries	7
CHEESECAKE LOLLIPOP TREE for the table	16

EXECUTIVE CHEF MARK MARINO

*Cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of food borne illness.

FLAT | IRON
TAPAS BAR & LOUNGE