
FIRST

East Coast Oysters
Rockefeller Mignonette
½ Dozen 14. Dozen 25.

Shrimp Cocktail
12.

Spinach Salad, Peppered Bacon,
Deviled Eggs, Mustard Vinaigrette
10.

Tuna Tartare, Snap Peas,
Olive Tapenade
14.

Mesclun Salad, Sherry Herb Vinaigrette,
Taleggio Croutons
9.

Grilled Octopus, Fennel Olive Panzanella
14.

Smoked Lobster & Corn Chowder,
Jalepeno Biscuits
9.

Fried Artichoke Salad, Parmesan,
Toasted Coriander Vinaigrette
12.

Steak Tartare Bruschetta,
Grilled Cipolini Marmalade
12.

Ceviche

Snapper, Aji Amarillo
Shrimp, Bourbon, Peaches
Mixto, Poblano, Squid Ink
Single 12. Tasting of 3 16.

FOR THE TABLE

Goat Cheese Fondue, Truffle Roasted Mushrooms.....14.
Bacon and Oyster Hushpuppies, Chipotle Tartar Sauce.....15.
Steamed Littlenecks, Verde Broth, Pancetta, Grilled Country Bread.....15.
Crispy Potato Gnocchi, Foie Glazed Balsamic Figs.....16.
Charcuterie Platter: Pork Belly Pate, Boudin Noir, Pickled Watermelon Rind.....15.

MAIN

Spiced Rack of Lamb
Feta Chile Relleno
26.

Roasted Chicken.
Basil Corn Fricasse
21.

THOR Veal Burger,
Melted Leeks, Foie Mustard,
Truffled Frites
18.

Maple Brined Pork Tenderloin,
Smoked Goat Cheese,
Grilled Peach
19.

Rigatoni, Grilled Eggplant,
Ricotta Salata, Basil
16.

Coriander Dusted Salmon,
Fava Beans, Watercress
22.

Chile Glazed Duck Breast,
Tangerine Fennel Salad
24.

Atlantic Halibut,
Black Pepper Beluga Lentils
Caviar Crème Fraiche
27.

STEAK FRITES
7oz Hanger 20.
10oz NY Strip 28.

Au Poivre or
Thor Hotel Butter

ON THE SIDE

Sautéed Spinach • Grilled Asparagus • Truffled Frites
Black Pepper Beluga Lentils • Feta Chile Relleno

7.