



**RESTAURANT AND BAR**

Soup, Salads & Small Plates

**Butternut Squash Velouté**

Massey Farm organic Butternut Squash with Laurel and Parmesan Reggiano **10**

**Thumbalina Salad**

Roasted & marinated Carrots, Avocado, Red Romaine, crushed Marcona Almonds, French Goat Feta, and toasted Dill Seed-Lemon Vinaigrette **12**

**Pear & Pecorino**

Lightsey Farm Pears, Boggy Creek Farm Arugula, toasted Walnuts, and Capra Valtellina dressed with Walnut Oil and "8 Brix Ice Wine Verjus" **12**

**Softshell Steambuns**

Fried Softshell Crab, slow-roasted Pork Belly, compressed Cucumber, & Avocado with Thai Chili Nuoc Mam **15**

**White Sesame Scallop**

Sesame-crusting Puget Sound Scallop with Herb Salad, Cherry Tomatoes, Texas Peach, and compressed Watermelon, in Tomato-Sanbaizu **12**

**Crispy Oysters**

**Octavia** on house-made Sea Salt Potato Chips  
Bacon Royale with "Overnight" Tomato Vinaigrette  
or

**Original** on Yucca Chips with Habanero-Honey Aioli and Pineapple Pico de Gallo **15**

**Steak Tartare\***

Diced Filet Mignon with Onions, Dijon Mustard, Quail Egg, Chilis d'Arbol, & Lemon Oil with Pommes Souffles and hand-cut Gaufrettes **15**

**Foie Gras Chaud**

Seared Hudson Valley Foie Gras on Citrus Madeleines, with Cashew-Brown Butter, Wild North Carolina Blueberry Jelly, and Hill Country Lavender-Honey Cream **20**

**Short Ribs**

Braised, dry-aged Short Ribs with Horseradish Crème, braised Carrot Beignets & Persillade **15**

\*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.