COLD PASSED HORS D'OEUVRES

HOUSE SMOKED TROUT BLINI
dill crème fraiche, compressed cucumber

SEASONAL CEVICHE
passionfruit leche de tigre, black lime, cilantro

WHIPPED RICOTTA CROSTINI
preserved tomatoes, micro basil

FRESH MOZZARELLA CROSTINI
calabrian chili honey, sea-salt

DUCK RILLETTES CROSTINI
cherry mostarda, pickled mustard seeds

CLASSIC SHRIMP COCKTAIL
horseradish, lemon

TUNA POKE (RAW) + $3/PP
pickled ginger, sweet soy

TUNA TATAKI (SEARED RARE) +$3/PP
sesame cracker, thai chili aioli, seaweed salad

TOMATO GAZPACHO (SUMMER ONLY)
marinated shrimp, cucumber, basil

EAST COAST OYSTERS +$3/PP
lemon, mignonette

HOT PASSED HORS D'OEUVRES

SPANAKOPITA
feta, tzatziki

ARANCINI
fontina cheese, truffle crème fraiche

BUFFALO CHICKEN EMPANADA
blue cheese crema, celery leaves

DOUBLE-WIDE CUT SMOKED BACON
hot honey, fresno jam, pickled peppers

PHILLY CHEESE STEAK DUMPLINGS
harissa ketchup, chive

CHICKEN TINGA TOSTADA
avocado mousse, cilantro

SOUTH PHILLY ROAST PORK SPRING ROLL
sharp provolone, broccoli rabe

LAMB CHOPS +$3/PP
caper salsa verde

GRASS-FED BEEF TENDERLOIN +$3/PP
horseradish crème fraiche, micro chive

PAN SEARED DIVER

SCALLOP +$3/PP MINI JUMBO

LUMP CRAB CAKE +$3/PP
comeback sauce