



STARTERS 9

Marinated Olives	\$6.00
Cerignola Olives Extra-Virgin Oil Citrus Zest Rosemary Fennel Coriander	
Truffle Fries	\$16.00
Shoe-String Crispy Fries Truffle Oil Fresh Herbs Pecorino Cheese Fried Garlic Lemon Aioli	
Fried Arancini	\$15.00
Fried Balls of Risotto Pesto Sundried Tomato Ovalini Mozzarella Piperade Coulis	
Deviled Eggs	\$18.00
Organic Egg Gribiche House Cured Ora King Salmon Sturgeon Caviar Dill Cucumber Slice	
Frog & Slim Charcuterie Board	\$28.00
Duck Breast Prosciutto Cured Meats Riette Compliments	
Bruschetta	\$17.00
Toasted Rye Bread Baba Ganouj Marinated Tomato Pecorino Cheese Balsamic Reduction	
Artisan Cheese Plate	\$23.00
Selected Artisan Cheese Compliments	
Prince Edward Island Mussels	\$22.00
Fennel Parsley Chablis Wine Garlic Bread Points	
Kobe Beef Carpaccio	\$19.00
Tarragon Mustard Vinaigrette Arugula Capers Pecorino Cheese	

SALADS 3

Caesar Salad	\$15.00
White Anchovy Caesar Dressing Fried Capers Shaved Pecorino	
Frog & Slim Wedge Salad	\$18.00
Goat Cheese Marinated Grapes Red Onions Crispy Prosciutto Creamy Apple Vinaigrette Balsamic Reduction Fried Garlic	
Golden Beet Salad	\$17.00
Fennel Goat Cheese Compote Pumpkin Seeds Smoked Gouda Caraway Vinaigrette Arugula	

MAIN COURSE 10

Braised Pork Shank	\$38.00
Braised Au Jus Yukon Potato Mash Chutney Pea Shoots	
Artisan Lasagna	\$32.00
Fresh Pasta Sunchoke Bechamel Eggplant Mushroom Duxelle Ricotta Cheese Pecorino Crumble Spinach Citrus Vinaigrette	
Alaskan Halibut*	\$44.00
Wild Caught Alaskan Halibut Butternut Squash Puree Roasted Cauliflower	
King Salmon	\$39.00
Wild Caught King Salmon Italian Black Rice Broccolini Seafood Saffron Bisque Grilled Lime	
Chicken Confit	\$31.00
Mary's Chicken Quarter Confit in Duck Fat Rainbow Chard Yukon Au Gratin Potato Whole Grain Mustard Beurre Blanc	
Grilled New York	\$41.00
Omaha Angus Strip Fingerling Potato Broccolini Miso Compound Butter	
Grilled Octopus	\$37.00
Wild Caught Spanish Octopus Roasted Fingerling Potato Andouille Sundried Tomato Kalamata Olives Basil Crème Fraîche Frisee	
Mussel and Shrimp Piccata Pasta	\$33.00
Prince Edward Island Mussels Gulf Coast Shrimp Shallots Pecorino Cheese Lemon Caper White Wine Sauce Melody Tomato	
Dry-Aged Ribeye	\$49.00
21 Day Dry Aged Duck Fat Yukon Fondant Potato Crispy Green Beans Demi	
Frog & Slim Wagyu Burger	\$24.00
Brioche Applewood Bacon Truffle Mayo Arugula Portobello Tomato Red Onion Smoke Gouda Cheese Fries	

FINISHING TOUCHES 3

Spiced Pumpkin Crème Brûlée	\$11.00
Spiced Organic Pumpkin Infused Custard Caramelized Sugar	
Chocolate Truffles	\$10.00
Dark Chocolate Ganache Cocoa Powder Chocolate Sauce	
Bread Pudding	\$9.00
Artisan Bread Fresh Fruit Maple Cream Sauce Whipped Cream	

SHAREABLES 3

Hot Brie Plate	\$21.00
Baked Brie Cheese Sundried Tomato Kalamata Olives Candied Walnuts Arugula Maple Syrup Fig Jam Berry Chutney	
Meat Breakfast Board	\$27.00
Specialty Sausages Grilled Ham Steak Applewood Bacon Pork Belly Crispy Tallow Potatoes Piperade Melody Whole Grain Mustard	
Breakfast Deviled Eggs	\$16.00
Gribiche Applewood Bacon Sausage Pork Belly Egg	

BRUNCH ACCESSORIES 3

Breakfast Bread Pudding	\$9.00
Artisan Bread Fresh Fruit Maple Cream Sauce Whipped Cream	
Honey Yogurt Bowl	\$9.00
Greek Yogurt Honey Mixed Berries Toasted Oats Power Seed Blend	
Overnight Oats	\$10.00
Rolled Oats Coconut Milk Tropical Fruit Toasted Coconut Power Seed Blend Maple Syrup	

ALL-DAY BRUNCH 10

Avocado Toast	\$16.00
Pugliese Batard Bread Vega Farms Poached Egg Hass Avocado Watermelon Radish Pea Shoots Pico de Gallo	
Frog & Slim Biscuits & Gravy	\$18.00
House made Cheddar & Bacon Pastry Sausage Béchamel Fingerling Potatoes	
Classic Egg Benedict	\$18.00
English Muffin Vega Farms Poached Eggs Fresh Hollandaise Tomato Spinach Ham Crispy Tallow Potatoes	
Shrimp & Grits	\$24.00
Herbed Polenta Marinated Shrimp Andouille Sausage Piperade Melody Maple Syrup	
Brioche French Toast	\$16.00
House made Brioche Crème Anglaise Berries Maple Whipped Cream Toasted Almonds	
Soft Egg Omelet	\$19.00
3 Egg French Omelet Brie Portobello Mushroom Caramelized Onion Apple Chive Tarragon Spring Mix Salad with Shallot Vinaigrette	
Shakshuka	\$17.00
Roasted Tomatoes and Bell Peppers Poached Egg Zhoug Cilantro Sauce Toasted Focaccia	
Frog & Slim Eggs & "Bacon" Breakfast	\$18.00
Roasted Pork Belly Vega Farms Eggs Crispy Tallow Potatoes Toast Seasonal Jam & Butter	
Turkish Eggs	\$15.00
Garlic Dill Yogurt Grilled Zucchini Vega Farms Poached Eggs Aleppo Pepper Brown Butter Dukkah Toasted Focaccia	
Croque Madame	\$19.00
Smoked Ham Gruyere Cheese Mornay Sauce Dijon Sourdough Sunny Side Up Egg Spring Mix Salad with Shallot Vinaigrette	

WEEKEND LUNCH 8

Artichoke & Cauliflower Sandwich	\$16.00
Pugliese Roll Fried Artichoke Hearts Roasted Cauliflower Arugula Romesco Sauce Shoestring Fries	
Frog & Slim BLT	\$17.00
Pugliese Roll Sliced Roasted Pork Belly Arugula Tomato Dijonnaise Shoestring Fries	

Chicken Waldorf Salad	\$23.00
Mary's Chicken Breast Spring Mix Apples Celery Grapes Cucumber Feta Candied Walnuts Creamy Apple Cider Vinaigrette	
Corn and Tomato Salad	\$14.00
Grilled Corn Cherry Tomatoes Cucumber Avocado Whipped Feta Shallot Vinaigrette	
Chopped Salad	\$16.00
Romaine Feta Tomato Radish Cucumber Marinated Garbanzo beans Kalamata Olives Hard Boiled Egg Tahini Buttermilk Dressing	
Marinated Steak Sandwich*	\$23.00
Focaccia Roll Marinated Steak Piperade Melody Sharp White Cheddar Sundried Tomato Aioli Arugula Shoestring Fries	
Frog & Slim Wagyu Burger*	\$24.00
Brioche Applewood Bacon Truffle Mayo Arugula Portobello Mushroom Tomato Red Onion Smoked Gouda Cheese Shoestring Fries	
Mary's Boneless Chicken	\$21.00
Focaccia Roll Oven Roasted Mary's Marinated Chicken Breast Applewood Bacon Portobello Mushroom Sundried Tomato Aioli Romaine Sharp White Cheddar Cheese Shoestring Fries	