

MENU



MUTINY CLASSICS

Hush Puppies crème fraîche, Kaluga black caviar, chives	17	Grilled Spanish Octopus Valenciano* Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, sugar snap peas, guindilla vinaigrette	23
House-Baked Bread Basket Chef's house-made sourdough selection, lemon herb butter, locally milled grain, EVOO, Seasonal fruit Jam	11	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic chips, pecorino cheese, Sarawak peppercorn *add black truffles+\$15	21
Pebre Spiked Patagonian Grilled Shrimp charred white balsamic tomato vinaigrette	19	Buttermilk Fried Texas Quail sweet onion cheddar fondue, lemon vinaigrette herb salad	23
Phyllo Wrapped Green Hill DBL Cream Cheese Wheel phyllo dough, pear & riesling compote, whole-wheat jalapeno-pecan roll	24	Tasmanian Beef Tenderloin* 6oz. filet, carrot purée, hasselback roasted sunchokes, Oloroso sherry bordelaise, hearts on fire sorrel salad	39
Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	11	Harvest Salad with Herbed Vinaigrette local hydroponic lettuces & micro greens, grapes, avocado, sunflower kernels, pepitas, house-made croutons	13
Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	11	Crab Gratin* Comte cheese, herb breadcrumbs, house toasted baguette	19
Charcuterie & Cheese (2) Selections roasted almonds, olives, strawberry blueberry jam, fruit, house-baked bread +\$7 additional selections	21		
Gulf Snapper Ceviche* sweet potato chips	21		
Steamed Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	21		

Additions to any dish:

Smoked salmon*	10
Pan seared shrimp (3)	19
Pan seared bison ribeye*	24
Black truffle slices	18
Grilled octopus	16

BOARDS

Ranch Board* seared bison ribeye steak, smoked venison sausage, sangria pork meatballs, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, onion-mustard jam, house-made sourdough flat bread & baguette, Cabernet beef jus	48
Coastline Board* In-house cold-smoked Scottish salmon, seared head-on gulf shrimp in a Thai coconut lemongrass broth, crab gratin, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house-pickled vegetables, olives, seasonal vegetables	43
Vegan Harvest Board mushroom 'ceviche', olive & sundried tomato tapenade, squash fajitas, wild rice pilaf stuffed mini bell peppers & eggplant fondue, fresh chickpea hummus with cilantro, pea shoot & chickpea crêpe, seasonal bread, rye seeded flatbread, olives, roasted balsamic bell pepper jam	36

SPRING OFFERINGS

Golden Corn & Crab Soup honey corn muffin	11	Colorado Lamb Loin smashed minted fava beans, charred tomato chutney, morel mushrooms, balsamic-roasted carrot vinaigrette	35
Lobster & Butter Lettuce Rolls Maine lobster, house rolls, local lettuce, Japanese curry mayonnaise	22	8 oz Prime NY Striploin* grilled zucchini spears, potato & crab torte, tarragon cream vinaigrette	38
Hamachi Tuna Bowl pickled vegetables, avocado, sweet matcha Ubara sushi rice, cherry tomatoes	28	Whole Roasted Mediterranean Branzino Artichoke and roasted-bell pepper pesto, grilled seasonal vegetables	35
Handmade Herb Cavatelli Pasta asparagus, roasted Thumbelina carrot, fresh chickpeas, garden herb butter, "Pure luck" fresh goat cheese, seasonal flowers	21	Gulf Snapper & Prawn green Thai Curry* mushrooms, carrot, bell pepper, tomatoes, Thai basil, Jasmine rice	28

DESSERT

Chamomile & local honey crème brûlée	12	Chiraboga Blue Cheesecake, roasted walnuts, Sauternes & honey reduction, seasonal fruit	12
Santiago almond cake, blueberries, candied lemon, chantilly cream	12	Meyer Lemon cake, pisco sour espuma, strawberries	12
Valrhona Manjari chocolate mousse, golden Cape berries, micro Thai basil, Maldon Salt	12	Mixed Berry Galette, vanilla and strawberry ice cream	12