



# MENU

## MUTINY CLASSICS

Hush Puppies crème fraiche, Kaluga black caviar, chives	14	Grilled Spanish Octopus Valenciano* Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, sugar snap peas, guindilla vinaigrette	21
House-Baked Bread Basket Chef's house-made selection, blue cheese butter, locally milled grain, EVOO, spiced port & plum preserve	8	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic topping, pecorino cheese, Sarawak peppercorn *add black truffles+\$15	19
Heirloom Popcorn schmaltz, Swarnadwipa curry powder	5	Buttermilk Fried Texas Quail sweet onion cheddar fondue, herb salad	19
Phyllo Wrapped Green Hill DBL Cream Cheese Wheel phyllo dough, Seckel pear & riesling compote, wheat pumpkin spice roll	24	Tasmanian Beef Tenderloin* 6oz. filet, carrot purée, hasselback roasted sunchokes, Oloroso sherry bordelaise, hearts of fire sorrel salad	38
Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	9	Harvest Salad with Herbed Vinaigrette local hydroponic lettuces & micro greens, grapes, avocado, figs, sunflower kernels, pepitas, house-made croutons	11
Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9	Maryland Crab Cake* Curried white cauliflower purée, roasted purple cauliflower florets, fried capers, roasted Fresno pepper coulis	28
Charcuterie & Cheese (2) Selections roasted almonds, olives, strawberry blueberry jam, fruit, house-baked bread +\$7 additional selections	19		
Gulf Snapper Ceviche* sweet potato chips	19	Additions to any dish:	
Steamed PEI Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18	Crab Cake*	24
		Smoked Salmon*	10
		Pan seared Shrimp (3)	12
		Pan seared Scallops (2)	18
		Pan seared Bison Ribeye*	24
		Black Truffle slices	15
		Grilled Octopus	15

## BOARDS

Ranch Board* seared bison ribeye steak, smoked venison sausage, braised pork belly pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, onion mustard jam, house-made sourdough flat bread & baguette, cabernet beef jus			45
Coastline Board* In-house cold smoked Scottish salmon, seared head-on gulf shrimp in a Thai curry coconut lemongrass broth, olive oil-poached Spanish boquerones, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house pickled vegetables, olives, roasted asparagus			36
Vegan Harvest Board mushroom 'ceviche', olive & sundried tomato tapenade, pickled vegetable & micro herb lettuce wraps, fresh chickpea hummus with cilantro, golden peppadew peppers stuffed with Indian spiced potatoes, pea shoot & chickpea crepe, sourdough buckwheat bread, rye seeded flatbread, olives, roasted bell pepper jam			24

## FALL OFFERINGS

Roasted Cinderella Pumpkin Soup Sweet yam gnocchi, 24 month aged parmigiano, roasted pumpkin skin crème fraiche	9	New Zealand Cervena Venison Chop* Poached wild mixed mushroom & Spanish onion tart, spiced blood orange & Amarena cherry reduction	35
Treviso Leaf Roasted fingerling potato, salsa verde, baby caprino cheese, roasted hazelnuts, pickled honey crisp apple	8	Golden Vadouvan Lamb Mini Porterhouse* Black garlic Yukon gold potato purée, local honey & piment D'Espelette glaze rapini	28
Coquilles St. Jacques* Seared U-10 scallops, sauce mornay, braised button mushrooms, Maitake mushroom tempura, micro fennel	25	Cold Smoked Pekin Duck Raviolo Banyuls roasted onion, Chiraboga blue cheese, roasted celeriac puree, duck chicharrones, sweet onion & tomato purée, watercress	19
House Made Saffron Pappardelle Pasta Charred brussel sprouts, sundried tomatoes, Thumbelina carrot, roasted Marcona almond, piquillo romesco, sweet smoked paprika bread crumbs, parmigiano reggiano	19	Gulf Snapper & Prawn Massaman Curry* Eggplant, carrot, Yukon gold potato, bell pepper, roasted peanuts, Thai basil, Jasmine rice	25

## DESSERT

Chamomile & honey crème brûlée	10	Chiraboga blue cheese cake, roasted walnuts, Sauternes & honey reduction, seasonal fruit	10
Santiago almond cake, blueberries, candied lemon, chantilly	10	Lemon cake, charred Meyer lemon frosting, pisco sour espuma, brûlée strawberry	10
Dark Belgian chocolate mousse, golden Cape berries, micro basil	10		