



MENU

MUTINY CLASSICS

Hush Puppies crème fraîche, 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, lemon herb butter, locally milled grain, EVOO, cinnamon peach jam	9	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic topping, pecorino cheese, Sarawak peppercorn *add black truffles+\$15	19
Pebre Spiked Patagonian Grilled Shrimp roasted tomato vinaigrette	16	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, whole-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, sunflower kernels, pepitas, house-made croutons	11
Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9	Crab Gratin* Comté cheese, herb breadcrumbs, house toast points	18
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		
Steamed PEI Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18	Additions to any dish:	
		Crab gratin*	18
		Smoked salmon*	10
		Pan seared shrimp (3)	12
		Pan seared bison ribeye*	24
		Black truffle slices	15
		Grilled octopus	15

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 flatbread & baguette, cabernet beef jus	45
Coastline Board* In-house cold-smoked Scottish salmon, seared head-on gulf shrimp in Thai coconut lemongrass broth, crab gratin, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house-pickled vegetables, olives, seasonal vegetables	38
Vegan Harvest Board mushroom 'ceviche', olive & sundried tomato tapenade, squash fajitas, stuffed mini bell peppers with wild rice pilaf & eggplant fondue, fresh chickpea hummus with cilantro, pea shoot & chickpea crepe, seasonal bread, rye seeded flatbread, olives, roasted bell pepper jam	32

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, house Dijon mayonnaise	19	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	25	Whole Roasted Mediterranean Branzino Artichoke and roasted bell pepper pesto, grilled seasonal vegetables	32
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 Curry* mushrooms, carrot, bell pepper, tomatoes, Thai basil, Jasmine rice	25

DESSERT

Chamomile & Honey Crème Brûlée	10	Chiraboga Blue Cheesecake, roasted walnuts, Sauternes & honey reduction, seasonal fruit	10
Santiago Almond Cake, blueberries, candied lemon, Chantilly	10	Meyer Lemon Cake, pisco sour espuma, strawberries	10
Dark Valrhona Chocolate Mousse, golden cape berries, micro Thai basil	10	Mixed Berry Galette	10