



Bread for a Buck \$1
Assorted house-made breads with whipped butter
(Second basket for \$5)

GREENS

Grilled Radicchio & Frisée \$9
Shaved Fennel, Cucumber, Mandarin, Whipped Chèvre, Chili Roasted Pepita, Fermented Honey Vinaigrette GF, VT

Mozzarella di Bufala & Heirloom Tomato \$12.5
Fresh Farm Greens, Heirloom Tomatoes, Buffalo Mozzarella, roasted Macadamia Pesto, Organic Rainbow Carrots, Cucumbers, Cherry Balsamic Vinaigrette GF, VT

 **Rich's Caesar \$8**
Romaine, Hearts of Palm, Shaved Parmesan, Cortez Bottarga Parmesan Dressing, Grille Bread

 **THE Calamari Salad \$11**
Romaine, Andouille Crackling, Fried Calamari, Wasabi Vinaigrette

SMALL PLATES

 **Tuna Poke \$19.5**
#1 Yellowfin Tuna, Avocado, Red Onion, Cilantro, Ginger-sesame Sauce, served with Wonton chips & Wasabi Kale Slaw DF, GF option available

NY Strip Carpaccio \$19
28 Day in House Dry Aged Prime New York Strip Carpaccio, Fresh Kennebec Potato Chips, Pickled Red Onion, Truffle Oil DF, GF

Pan-seared Quail \$21
Black Bean Purée, Petite Street Corn, Queso Fresco, Oaxacan Mole, Blistered Grape Tomatoes GF

Coniglio Ragu Sopresine \$18
San Marzano Tomato Braised Rabbit, Fresh Pasta, Shaved Parmesan, House-made Ricotta, Balsamic

Caviar en Pave 1 for \$28, 2 for \$52
"America's First" Siberian Sterling Supreme Sturgeon Caviar, Chive Creme Fraîche, Crispy Layered Potato

Charcuterie \$22.5
Chef selections of House-cured & Imported Italian Meats & Cheeses, Fresh & Dried Fruit, House Pickled Things, Blackbeard's Ranch Raw Florida Wild Flower Honey



Rich Knowles - Chef Owner, Phillip Pires - General Manager
Larry Lane - Executive Chef, Ray Jay Fernandez - Beverage Director

GF - Gluten Free | VT - Vegetarian | VG - Vegan | DF - Dairy Free
We kindly ask our guests to refrain from requesting substitutions to menu items, as each dish is meticulously crafted and plated by our chef team to ensure a unique dining experience. We understand the significance of dietary preferences, allergies, and restrictions - please inform your server of any allergies or dietary restrictions prior to ordering. For the optimal dining experience, please be aware that some dishes may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



ENTREES

 **Buttermilk Fried Chicken Breast \$26**
Sautéed Kale & House-made Pancetta, Roasted Garlic Whipped Yukon Potatoes, finished with Honey Truffle Butter – an enRich Favorite!

Skirt Steak \$34
Black Garlic Crusted, Smoked Poblano Chimichurri, Plantain Saffron Rice, Charred Sweet Peppers, Annatto Oil GF, DF

Hatfield Prime Pork Ribeye \$36
Chipotle Cherry Cider Glaze, Smoked Cheddar Whipped Potatoes, Neuske Bacon Brussels GF

Yellowfin Tuna \$35
Togarashi & Sesame Crusted #1 Yellowfin Tuna, Crispy Rice Cake, Cucumber Sunomono Salad, Miso Kimchi Sauce, Sweet Tamari Reduction GF, DF

Moroccan Spiced Cauliflower Steak \$24.5
Warm Mediterranean Couscous Salad with Imported Olives, Roman Artichokes, Red Onion, Heirloom Grape Tomatoes, Red Peppers, Capers, Harissa & Piquillo Pepper Coulis VT, DF, GF option available

Maple Leaf Farms Duck Duo \$44.5
Cast-iron Seared Half Breast & Whole Confit Leg, Fermented Whole Grain Mustard-Japanese Sweet Potato Purée, Braised Leeks, Duck Demi GF

THE BUTCHER'S CORNER

Crown with a Lobster Tail for \$28

Big Mike's 21 oz. Cowboy Ribeye \$48 - Bone-in cut with exceptional marbling
Dry Aged 12 oz. USDA Prime NY Strip \$46 - Dry aged in house for 28 days
Chargrilled 9 oz. Skirt Steak \$29 - Known for its rich flavor
14 oz. Chateaubriand \$58 - Broiled and sliced against the grain *25+ minutes cook time*
Filet 6oz. \$25 | 9oz. \$35 - Chairman's Reserve Black Angus Beef Tenderloin
10 oz. Prime Pork Ribeye \$30 - The most flavorful and tender cut of pork

Black Garlic Steak Sauce \$5.5
Smoked Poblano Chimichurri \$4
Bearnaise Aioli \$4.5
Chipotle Cherry Cider Glaze \$3
Green Peppercorn Cab Demi \$5

HOUSE SAUCES & BUTTERS TO PAIR

Stilton Bleu Cheese & Fermented Mustard Butter \$5
Garlic Bacon Butter \$2.5
Mushroom Beef Tallow Butter \$3

SIGNATURE SIDES

Warm Mediterranean Couscous \$6.5
Imported Olives, Roman Artichokes, Capers, Red Onion, Heirloom Grape Tomatoes, Red Peppers VT, DF, GF option available

Moroccan Spiced Roasted Cauliflower & Heirloom Baby Carrots \$6
GF, DF, VG

 **Wasabi Kale Slaw \$6**
Lacinato Kale, Red & Napa Cabbage, Carrots, Wasabi Vinaigrette GF, DF, VG

Apple Cider Neuske Bacon Broiled Brussels \$7.5
GF, DF

Fermented Mustard & Japanese Sweet Potato Purée \$7.5
GF, VT

Lobster & Leek Mac n' Cheese \$14.5
Lobster tail meat, sautéed Leeks, Cavatappi, 3 Cheese Béchamel

Roasted Garlic Whipped Potatoes \$6
GF, VT

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