

👉 appetizers & salads 👈

AHI CRUDO 16

spice dusted, yuzu avocado puree,
watermelon raddish, black sea salt

HEIRLOOM TOMATO AND BURATTA 14

Wedged heirloom tomato, baby sorrel,
frisse, pulled cruton, saba

WHITE BEAN HUMMUS 12

pita chips, arugula pesto, cucumber
and tomato salad, feta

DELPHINE CEASAR 12

sugar bacon, tomato
chicken 5 garlic shrimp 8

CRAB LOUIS LETTUCE WRAP 18

boston bibb, marinated roasted
tomato, sugar bacon, pickled onion

POLLO TOSTADAS 12

braised chicken, corn tortilla, cojita
cheese, cilantro, salsa verde

PAPAS BRAVAS 14

shisito peppers, chipotle aoli

JALAPENO CHORIZO HUSH PUPPIES 14

roasted jalapeno and beef chorizo,
lime cumin tadziki sauce

PURPLE KALE AND ARUGULA SALAD 17

pepitas, chevere cheese, stone fruit
chicken 5 garlic shrimp 8

CHEFS SELECTION OF SOUP 8

daily seasonal chef inspired

👉 entrées 👈

DIVER SCALLOPS 34

day boat scallops, truffled sweet corn
nage, grilled oyster mushrooms,
roasted corn, shredded pork belly

SEAFOOD STEW 45

daily fish, clams, mussels, scallops,
shrimp, potatoes, corn, shellfish
fennel tomato broth, basil, sourdough

PRIME BRISKET BURGER 24

potato bun, cheddar, bacon, BBQ,
poblano, fried onions, sea salt chips
plain LTO 20

SALMON AND CABBAGE FARRO 26

korea town inspired kim chee fried
rice farro, green onion, carrots, bean
sprouts, watercress, cucumber, yuzu

SEASONAL CHEF RISOTTO 30

lighter fare, inspired by local market

SHORT RIB PARPADELLA 28

red wine braised short ribs,
parpadella shaved asiago, micro
arugula, roasted vegetables

DAILY AUCTION HOUSE FISH MKT

chef inspired daily catch

PRIME BLACK ANGUS STRIPLOIN 50

12 oz new york strip, roasted garlic,
herb compound butter

HERBED AND CAPER CHICKEN 26

white wine braised, thyme, lemon,
capers, three bean cassoulet, petit
salad

LOBSTER ARTICHOKE MELT 28

brie, baby arugula, croissant

👉 sides 👈

BRUSSEL SPROUTS 8

grapes, crispy bacon, burrata, saba

SAUTEED SPINACH 10

sautéed in garlic and olive oil

LOADED CHEDDAR MASH 12

cheddar, bacon, green onions

LOCAL MUSHROOMS 10

garlic, shallots, thyme, parmesan

CAULIFLOWER AND FARRO 8

roasted, sautéed faro, curry oil

CASSOULET 10

three bean stew, andouille sausage

STREET VENDOR CORN 8

Fire roasted, rancheros queso, lime,
smoked paprika

TRUFFLED FRIES

truffled oil, parmesan, fresh herbs

17% Gratuity is added to all checks

20% Gratuity is added to all tables of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

hand-crafted cocktails

14TH ON MAIN 15
buffalo trace bourbon, maple syrup,
grapefruit juice, lemon juice

BOURBON DREAMS 15
bulliet rye, absinthe rinse, honey
simple, peychauds and angostura
bitters

THE MALINCHE 15
roca patron, lime juice, lemon juice,
simple, blood orange puree

DIAMONDS AND PEARLS 15
tito’s vodka, raspberries, lime juice,
simple syrup, ginger beer

BRIGHT LIGHTS 15
bacardi select aged rum, triple sec,
lime juice, fernet branca

THE NOBLE MANHATTAN 16
woodford reserve, angostura orange
bitters, luxardo, sweet vermouth

LADY IN RED 14
caposaldo prosecco, aperol, st.
germain, raspberries

SPRING INTO NEGRONI 15
the botanist gin, campari, lillet

GRAPEFRUIT SHANDY 15
sipsmith gin, st. germain, grapefruit
juice, lemon juice, caposaldo
prosecco float

REVITALIZE 16
tito’s vodka, green chartreuse, lime
juice, agave nectar, caposaldo
prosecco float

wines by the glass

WHITE

PINOT GRIGIO - CA’BOLANI, ITALY	12/46
SAUVIGNON BLANC - KIM CRAWFORD, NEW ZEALAND	14/54
SAUVIGNON BLANC - GIRARD, NAPA VALLEY, CA	13/50
CHARDONNAY - SONOMA CUTRER, RUSSIAN RIVER VALLEY . .	15/58
CHARDONNAY— LOUS JADOT STEEL, FRANCE	13/50
RIESLING—AUGUST KESSELER “R”, GERMANY	12/46
ROSÉ - ATTITUDE , FRANCE	12/46

RED

PINOT NOIR - ERATH, OREGON	15/58
PINOT NOIR - SIDURI, RUSSIAN RIVER VALLEY	17/66
CABERNET - JOEL GOTT, SANTA BARBARA, CA	16/62
CABERNET - RODNEY STRONG, ALEXANDER VALLEY, CA	17/66
MERLOT - BENZIGER, SONOMA COUNTY, CA	12/46
MALBEC - ALAMOS, MENDOZA, ARGENTINA	15/58
ZINFANDEL - RAVENSWOOD, SONOMA COUNTY, CA	12/46
BLEND - CLOS DE LOS SIETE, MENDOZA, ARGENTINA	14/54
	12/46

SPARKLING

MOET & CHANDON ROSE	30/16
MUMM NAPA BRUT PRESTIGE.	12/46
CAPOSALDO PROSECCO	12/46
VUEVE CLICQUOT BRUT	27/106

SANGRIAS

WHITE, RED, OR ROSE	12
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beers

DRAFT

BUD LIGHT.	7
SAM ADAMS SEASONAL	8
LAGUNITAS IPA	8
ANGEL CITY BLACK LAGER	8

BOTTLES

BUD LIGHT	6
CORONA	7
GOOSE ISLAND IPA	8
STELLA ARTOIS	8