

mayfair | kitchen

fresh ingredients | local fare | curated with love

SMALL PLATES - GARDEN, LAND & SEA

asparagus – steamed evoo lemon smoked sea salt 🥑	9
guacamole – totopes cotija cheese green salsa 🥑	9
empanadas – smoked chicken sage fontina chili dip	13
spinach – wood fired baked lemon parmesan 🥑	11
smoked fish dip – napoli crisp bread pickled onions	10
octopus – charred tomato salsa sea salt tostones	16
scampi – shrimp artichokes garlic lime evoo	15
brussel sprouts – thyme lemon soy 🥑	9
ceviche – ocean lime jalapeño tomato tahin lemongrass	14
sweet potato – hash browns honey chili 🥑	11
corn cup – chili salt lime cotija cheese tortilla chips 🥑	10
tuna – poke Korean mayo scallion cilantro plantains	11
scallops – seared lemon black pepper spätzle	17
fries – house made rosemary truffle essence sea salt 🥑	8
smoked tofu – mushrooms barley onion broth pine nuts 🥑	10
spaghetti squash – wood baked currants curry coconut milk 🥑	9
kale – roasted cambri onions green mole pumpkin seeds 🥑	9
cambozola – baked cream corn crouton red pepper jam 🥑	13
tagliatelle – of zucchini charred tomato basil olives parm evoo 🥑	12
cauliflower – riced tabbouleh style arugula herbs sunflower seeds 🥑	10
garlic – elephant olive oil sea salt napoli crisp bread 🥑	7
folded bread – mozzarella parmesan oregano garlic olive oil 🥑	12
mac & cheese – cavatappi cream spinach smoked gouda mozzarella parmigiano reggiano 🥑	14

SOUPS & SALADS

cauliflower – bisque cream truffle rainbow dust 🥑	11
local tomato – teena farms onion basil olive oil 🥑	12
caesar – romaine parmesan garlic croutons anchovies 🥑	13
greens – mixed garlic parmesan xeres vinegar 🥑	11
tostada – romaine black beans grilled corn cotija cheese tortillas lime 🥑	12
greek – cucumber feta tomato dill watermelon onion 🥑	15

add ons: flat iron steak 8 | chicken breast 8 | sautéed shrimp 8

SANDWICHES – SERVED WITH FRIES OR DRESSED LOCAL GREENS

angus burger – brioche bun butter pickles cheese fried onions	17
yellow tail – herb crusted tomatillos cilantro slaw fresh bun	16
chicken – chili spiced kim chee slaw fresh bun	15
roasted mushrooms – “new england” roll grilled romaine garbonzo aioli 🥑	13
sliders – short rib blu brie crisp onion onion challah	17
pork asado – sour orange achiote pickled onion corn tortillas	14

LONG PLATES

chicken – al carbon sweet potato hash thyme au jus	24
whole fish – split grilled asparagus salsa verde tortillas avocado	36
salmon – seared artichokes peas thai lemon risotto	26
swordfish – grilled mushroom kale corn almonds arugula lemon chutney	24
short rib – wood baked onion soup style fontina crust pickled peppers	24
steak frites – skirt steak house fries onion chimichurri	34
quinoa – paella style 10 vegetables saffron 🥑	20

WOOD FIRED

pizza – cheese peperoni tuscan sausage smoked chicken shrimp chorizo mushroom	15/17
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EXECUTIVE CHEF: Ted Mendez



Vegetarian

A 20% service charge will be added to all parties of eight or more.

*These items are cooked to order. Consumed raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.