

# mayfair | kitchen

fresh ingredients | local fare | curated with love

## SMALL PLATES - GARDEN, LAND & SEA

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

## SOUPS & SALADS

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

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

## LONG PLATES

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

## WOOD FIRED

<b>pizza</b> – cheese   pepperoni   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.