



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

Please let your server know of allergies or sensitives.
Menu items can be prepared in compliance with dietary restrictions.

daily oysters beau soleil | rotating selection 24/half dozen



🌱 bread basket | baked fresh daily, sweet butter 8

🌱 maple walnut salad | granola, goat cheese, maple balsamic vinaigrette, verjus apples & pears 16

she crabsoup | amontillado sherry, olio verde, chives, crostini 15

caesar salad | spanish white anchovy, house dressing 16

shrimp hush puppies | jalapeño preserve, honey goat cheese mousse, fresh herb salad 18

skillet pot pie | joyce farms chicken, puff pastry, fall greens 16

grilled octopus | mole coloradito, braised fennel, grapefruit 19



braised shortrib gnocchi | crème fraîche, kale, pistachio 32

🌱 braised cabbage | romesco, cider gastrique, grapes, parsnip, pickled shallot, hazelnut 24

prime new york strip | pomme purée, roasted carrots, blackberry demi-glace 52

field & forest | market game, celeriac, brussel sprouts, apple slaw, cider maple jus MP

🌱 autumn risotto | hen of the woods, crispy sage, parmesan, cider gastrique 24

scallops | sweet potato, roasted delicata squash, crispy kale, sage brown butter, hazelnut 49

daily fish | butternut squash risotto, sage pesto, pickled pears MP

joyce farms chicken | fall panzanella, chicken jus 39

🌱 sides

broccolini 9 roasted delicata squash 9 side salad 8

🌱 Vegetarian

shoestring fries 8 truffle fries 10

Please advise your server of any dietary restrictions. There is a \$6 split plate fee.

***CONSUMER ADVISORY:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.