

mayfair | kitchen

fresh ingredients | local fare | curated with love

SMALL PLATES - GARDEN, LAND & SEA

asparagus – steamed evoo lemon smoked sea salt 🥑	9
guacamole – tostones cotija cheese green salsa 🥑	9
chilaquiles – lobster shrimp chili guajillo broth	14
spinach – wood fired baked lemon parmesan 🥑	11
smoked fish dip – napoli crisp bread pickled onions	11
octopus – charred tomato salsa sea salt tostones	13
coconut crudo – tortilla lime jalapeno cilantro avocado 🥑	14
brussel sprouts – thyme lemon soy 🥑	9
ceviche – ocean lime jalapeño tomato tahin	14
sweet potato – hash browns honey chili 🥑	11
corn cup – chili salt lime cotija cheese tortilla chips 🥑	10
cauliflower – gratin melted leeks parmesan truffle 🥑	12
scallops – seared lemon black pepper spätzle	12
beets – red & amber goat cheese grapefruit mint dill 🥑	11
quinoa – stewed kale cracked almonds figs apricots 🥑	11
pork asado – pickled onion sour orange achote tortillas	13

SOUPS & SALADS

crab & corn chowder – pensacola crab sweet corn vegetable trilogy	14
caesar – romaine parmesan garlic croutons anchovies	14
greens – mixed garlic parmesan xeres vinegar 🥑	14
tostada – romaine black beans grilled corn cotija cheese tortillas lime 🥑	13
greek – mixed greens feta cheese tomatoes watermelon fried onion 🥑	16
add ons: flat iron steak 8 chicken breast 8 lump crab 11 sautéed shrimp 10	

SANDWICHES – SERVED WITH FRIES OR DRESSED LOCAL GREENS

angus burger – brioche bun butter pickles cheese fried onions	15
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 🥑	14

WOOD FIRED

garlic – elephant olive oil sea salt napoli crisp bread 🥑	6
folded bread – mozzarella parmesan oregano garlic olive oil 🥑	12
mac & cheese – cavatappi cream spinach smoked gouda mozzarella parmigiano reggiano 🥑	16
pizza – cheese peperoni tuscan sausage smoked chicken shrimp chorizo mushroom	15/17

LONG PLATES

chicken – ½ bœe al carbon sweet potato hash thyme au jus	23
yellowtail – split grilled asparagus salsa verde toasted pepitas avocado	32
salmon – grilled zucchini tagliatelle roasted tomatoes	26
steak frites – skirt steak house fries onion chimichurri	29
pork chop – wood grilled tricolor fingerlings garlic parsley mustard fondido	28
short rib – roasted potato celery carrots blue cheese	24
swordfish – grilled patty pan zucchini spaetzle	24

EXECUTIVE CHEF: Ted Mendez

SOUS CHEF: Miguel Casanova



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.