

# angle

## STARTERS

### **Holman's Harvest Farm Bibb Caesar**

*Watermelon Radish, Crispy Poached Egg, Lavender Crouton  
Grilled Anchovy, Herb Dressing 14*

### **Local Baby Greens**

*Swank Farm Radish, Cherry Tomatoes, Cucumber  
Preserved Lime, Minus 8 Vinaigrette 12*

### **Goat Cheese-Potato Terrine**

*Roasted Baby Beets, Micro Arugula, Balsamic 16*

### **Spanish Octopus**

*Kai-Kai Pickled Okra, Fingerling Potato  
Black Garlic Romesco 17*

### **Caviar Staircase**

*Petrossian Organic White Sturgeon Caviar  
Traditional Accompaniments 115*

### **Tomato Tartare**

*Haricot Verts, Frisee, Chive Oil, Red Wine Cream 14*

### **Berkshire Pork Belly**

*Kai-Kai Farm Black Eyed Peas, Pickled Pearl Onion  
Brussels Sprout Leaves 17*

### **Seared Hudson Valley Foie Gras**

*Toasted Brioche, Poached Pear, Chestnut  
Honey Cranberry 24*

### **Butter Poached Lobster**

*Holman's Harvest Farm Soft Poach Egg  
Angle "Caviar" 28*

## **Chef de Cuisine**

**Manlee Siu**

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## ENTRÉES

### **Dayboat Sea Scallops**

*Roasted Cauliflower, Oyster Mushroom, Almonds  
Golden Raisin-Caper Relish 34*

### **Florida Red Snapper**

*Carolina Gold Rice, Black Eyed Peas, Butternut Squash  
Coconut Porridge, Lemon Ginger Chimichurri 32*

### **Seafood “Cioppino”**

*Shrimp, Local Fish, Scallop, Mussel, Octopus  
Yuca, Braised Fennel, Green Cay Farm Lemongrass-Tomato Broth 30*

### **Seasonal Vegetable Harvest**

*Red Quinoa, Oyster Mushrooms 26*

### **Palmetto Farm Quail**

*Duck Hash, Freekeh, Kale, Turnip, Carrot  
Honey Cranberry, Vanilla Parsnip 32*

### **Berkshire Orange Brined Pork Chop**

*Lime Chili Brussels Sprout, Sweet Potato  
Toasted Chestnut, Bacon Pomegranate Relish 30*

### **Prime Filet Mignon**

*Seared Hudson Valley Foie Gras, Russet Potato "Cake"  
Baby Spinach, Red Wine Sauce 55*

### **Braised Short Rib**

*Anson Mills White Grits, Local Root Vegetable  
Herb Salsa Verde 30*

### **Prime Tomahawk for “2”**

*Rosemary Fingerling Potatoes, Market Vegetables, Oyster Mushroom  
Watercress, Crispy Onion Rings, “Eau-1” Sauce  
Horseradish Crème Fraîche, House-Made Ketchup 125*

## ACCOMPANIMENTS

*Sautéed Mushrooms 12*

*Chili-Lime Brussels Sprouts 8*

*Seasonal Market Vegetables 8*

*Rosemary Fingerling Potatoes 8*

*Yuca Gratin 11*