



AMELIA'S

STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH 10-

Garlic-Confit Herb Butter

-TRADITIONAL HUMMUS & FLATBREAD 14-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-GREEN PEA HUMMUS & FLATBREAD 14-

Green Pea Hummus, Feta, Mint Olive Oil

-SLOW ROASTED CARROTS (GF) 15-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-SPRING VEGETABLE COIN PURSE 12-

Asparagus, Peas, Morels, Goat Cheese Cream, Phyllo

-MEZCAL CURED SALMON (GF) 18-

Buttermilk Herb Emulsion, Smoked Salmon Roe, Pea Tendrils, Coriander Salt

-EGG YOLK RAVIOLO 16-

Herbed Ricotta, Sun Dried Tomato, Basil, Brown Butter, Grana Padano

-CHARRED SPANISH OCTOPUS (GF) 26-

Chorizo-Corn Chowder, Bliss Potato, Confit Tomato, Basil Oil

-LUMP CRAB HUSHPUPPIES 13-

Pickled Ramp Tartar, Sweet Peppers, Lemon, Chive

-ARGENTINIAN BEEF TARTAR 20-

Sourdough, Shallot, Cured Egg Yolk, Aioli

-WOOD FIRED EMPANADAS 14-

Beef, Potato, Peas, Goat Cheese, Lemon Aioli

SOUP & SALADS

-WHITE ASPARAGUS SOUP (GF) 15-

Pickled Ramp, Toasted Hazelnut, Chive

-ARUGULA SALAD (GF) 14-

Goat Cheese, Pickled Radish, Pistachio, Blueberry-Honey Vinaigrette

-LEMONY KALE SALAD (GF) 12-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-ASPARAGUS & SPRING SHOOTS SALAD (GF) 16

Fava Bean Shoots, Pea Tendrils, Feta Mint, Champagne Vinaigrette

WOOD OVEN ROASTED BEETS (GF) 15-

Honey, Burrata, Blood Orange, Wood Sorrel, Pistachio Oil



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 150-

*Chorizo & Fontina Twice Baked Potato, Spring Pesto Roasted Carrots,
Bordelaise, Chimichurri, Foie Gras Butter
(Allow 45 Minutes to Medium Rare)*

-PAN ROASTED CHILEAN SEA BASS 52-

Jalapeno Corn Cake, Cucumber Salad, Tomato Water, Basil

-CAMPFIRE ATLANTIC SALMON 39-

Braised Ramps, Kale, Chanterelles, Smoked Carrot Puree, Black Garlic Gastrique

-PAN ROASTED SEA SCALLOPS (GF) 46-

Beluga Lentils, Morels, Artichoke-Leek Cream, Olive & Lemon Gremolata, Sorrel

-BUTTERMILK FRIED QUAIL 38-

Creamed Corn, Shishito Pepper, Cherry Tomato, Blueberry-Coriander Gastrique

-HAND CUT PAPPERDELLE 35

Rock Shrimp, Ramp Pesto, Chili Flake, Pine Nut, Grana Padano

-HOUSE MADE MEZZE LUNA 42-

Mezze Luna Stuffed with Braised Rabbit & Spinach, Morels, Peas, Rabbit Jus, Grana Padano

-BONE IN PORK CHOP MILANESE (GF) 38-

Blistered Snap Peas, Tomato, Prosciutto, Arugula, Lemon

-8 OZ WOOD GRILLED FILET MIGNON (GF) 56-

Herb Roasted Bliss Potatoes, Asparagus, Bordelaise

DESSERTS

COCONUT CHEVRE CHEESECAKE-11 - *GF

Goat Cheese, Toasted Coconut, Blueberry Coriander Gastrique

LEMON MERINGE ECLAIRE - 12 -

Lemon Cream, Raspberry Jam, Toasted Meringue, Sumac

CHOCOLATE CREAM PIE - 12 -

Flakey Crust, Rich Cream Filling, Caramel Sauce, Toasted White Chocolate Whipped Cream

STRAWBERRY RHUBARB COBBLER - 12 -

Biscuit Pastry, Vanilla Ice Cream, Oat Streusel

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions****

5% Kitchen Service Charge will be added to your bill