



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

-SLOW ROASTED CARROTS (GF) 15-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-GOCHUJANG GLAZED LIONS MANE MUSHROOMS 15-

Smoked Corn Soubise, Scallion, Peanuts

-PROSCIUTTO WRAPPED GRILLED PEACHES 14-

Fried Feta, Pistachio, Chili Mint Vinaigrette

-MEZCAL CURED SALMON (GF) 18-

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

-FRIED ROCK SHRIMP & BUTTERMILK CORNBREAD 16-

Braised Collards, Roasted Red Pepper Coulis

-CHARRED SPANISH OCTOPUS (GF) 26-

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

-LUMP CRAB HUSHPUPPIES 13-

Pickled Shallot Tartar, Sweet Peppers, Lemon

-TARTARE OF BEEF TENDERLOIN 20-

SBone Marrow, Shallot, Quail Egg, Aioli, Sourdough

-WOOD FIRED EMPANADAS 14-

Beef Charred Corn, Tomato, Onion, Mozzarella, Basil Aioli

SALADS

-ARUGULA SALAD (GF) 14-

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

-LEMONY KALE SALAD (GF) 12-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-BUTTER LETTUCE SALAD (GF) 16

Feta, Red Onion, Pickled Chili, Watermelon Vinaigrette

WOOD OVEN ROASTED BEETS (GF) 15-

Pickled Rhubarb, Feta, Mint, Candied Hazelnut, Plum Balsamic Vinaigrette



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 150-

*Chorizo & Fontina Twice Baked Potato, 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

-PANKO CRUSTED CAMPFIRE ATLANTIC SALMON 39-

German Potato Salad, Haricot Vert, Caper-Lemon Relish, Dill

-PAN ROASTED SEA SCALLOPS (GF) 46-

Black Eyed Pea Salad, Fried Green Tomatoes, Peach Sabayon

-BUTTERMILK FRIED QUAIL 38-

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

-HAND CUT PAPPERDELLE 35

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

-HOUSE MADE RAVIOLI 42-

Ravioli Stuffed with Brisket, Charred Corn, Kale, Chanterelles, Sundried Tomato Cream, Grana Padano

-PEACH BBQ GRILLED PORK LOIN 36-

Cornbread, Braised Collards, Bacon, Green Tomato Relish

-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