

STARTERS

- onion soup gratinée. 10
- soup du jour. 9
- mixed olives. 6
- cheese plate. 17
- charcuterie plate. 17
- garlic shrimp and spicy sausage. 14
- field greens with herbed goat's cheese. mustard vinaigrette. 9
- delphine salad. escarole, red onions, walnuts, grana padano, lemon truffle vinaigrette. 13
- caesar salad. bacon. 12
- roasted garlic hummus. crispy flatbread. 9
- fried calamari. spicy marinara sauce. 14
- spinach and goat cheese fundido. roasted garlic, creamy goat cheese, crostini. 12

MAIN

- delphine burger. fried egg, bacon, onions, cheddar, served with fries. 16
- sliced hanger steak sandwich. onions, gruyère, served with fries. 17
- grilled chicken paillard salad. frisée, mâche, mustard vinaigrette. 16
- warm chicken blt sandwich. grilled ciabatta, harissa mayonnaise, fries. 14
- penne puttanesca with shrimp. tomato, olives, garlic. 17
- dry aged ribeye steak with fries. béarnaise sauce or herbed butter. 38

SIDES

- french fries. 6
- green beans. 6
- spinach. 6
- macaroni+cheese. short rib, sweet onions, cheddar. 9

RAW BAR

- shrimp cocktail. 16
- 1/2 dz. west coast oysters. 17
- 1/2 dz. east coast oysters. 16

BREAKFAST.

LUNCH.

DINNER.

BRUNCH.

LATE SUPPER.

15% service
commission is added
to all guest checks.

innovativedining.com