

Huckleberry

RESTAURANT • BEAU'S BAR



Cold Appetizers

- HAMACHI CRUDO** ^{DF | GF} 22
mango, cucumber, jalapeno, fennel & kumquat
- BEEF CARPACCIO** 22
caviar, cured egg yolk, warm duck fat brioche & truffle oil
- CITRUS SALAD** ^{DF | GF} 19
*roasted beets, navel oranges, grapefruit, avocado
confit meyer lemon, arugula, pistachios & zesty apple
cider vinaigrette*
- BEETS & BURRATA** ^{GF | VEG} 19
*house pickled roasted beets, creamy burrata cheese
heirloom tomatoes, toasted pepitas, basil & arugula oil*
- CRUNCHY CHICKPEA SALAD** ^{DF | GF | V | VEG} 18
*chickpeas, kale, broccoli, kalamata olives, cucumber
& house made passion fields honey-sherry dressing*
- HUCKLEBERRY SALAD** ^{DF | GF | V | VEG} 18
*shredded cabbage & kale, peanuts, avocado
crispy shallots, cilantro & sesame-ginger dressing*

Warm Appetizers

- PORK BELLY CONFIT** ^{GF} 18
gin infused cucumber, apple sauce & dijon aioli
- GRILLED OCTOPUS** ^{DF | GF} 20
broccolini, confit lemon & ancho chili sauce
- SMOKEY STEAMED MUSSELS** 18
*chipotle, lemon grass, ginger & coconut milk with
toasted baguette*
- CONFIT SCALLOP TARTARE** ^{GF | VEG} 19
granny smith apple, hearts of palm, arugula & parsley oil

Entrees

- ROASTED CHICKEN** 42
*porcini stuffed chicken breast, charred leek puree, peas
mushrooms & asparagus*
- MAPLE LEAF FARMS DUCK BREAST** ^{DF | GF} 49
*smoked duck breast, asparagus, roasted pickled beets
& sweet pea puree*
- LINZ HERITAGE ANGUS ROASTED RIBEYE** ^{DF | GF} 55
*roasted cabbage, wilted spinach, truffled celeriac puree
chive mascarpone & smoked tomato jus*
- DUO DE BOEUF** ^{GF} 51
*linz beef short rib & heritage angus fillet, roasted butternut
squash puree, wilted spinach & pomme anna*
- RAVIOLI** ^{VEG} 34
*house made butternut squash ravioli, sage brown butter
asparagus, cranberries, fennel, onion & goat cheese*
- ROASTED CAULIFLOWER STEAK** ^{DF | GF | V | VEG} 34
*oven roasted cauliflower steak, chickpea puree &
wilted spinach & mushrooms*
- NEW ZEALAND RACK OF LAMB** ^{GF} 52
*herb roasted lamb, cremini mushrooms, grilled
zucchini medallions, lettuce, mustard seeds & au jus*
- NEW ORLEANS SEAFOOD GUMBO** ^{DF | GF} 50
*pan seared locally caught fish, mussels, shrimp
& saffron low country crab rice*

- CHEF'S FRESH CATCH** ^{DF | GF} 50
*locally caught fish, green beans & sauteed seasonal
vegetables, saffron basmati rice & shrimp creole sauce*

Desserts

- STRAWBERRY & TARRAGON PIE** ^{VEG} 17
*strawberry compote, shortbread scone & bourbon
white chocolate espuma*
- DEMERARA CREME CARAMEL** ^{GF | VEG} 17
demerara caramel, light vanilla custard & fresh strawberries
- VEGAN BAKED ALASKA** ^{DF | GF | V | VEG} 17
coconut sorbet, strawberry compote & aquafaba meringue
- MIXED BERRIES & SORBET** ^{DF | GF | V | VEG} 17
fresh seasonal mixed berries & local coconut sorbet

DF - dairy free | GF - gluten free | V - vegan | VEG - vegetarian

please inform your server of any dietary restrictions or allergies | 17% gratuity charged on all amounts due

we use locally sourced, non-GMO & organic produce, free-range eggs & flours, antibiotic & hormone free, grass-fed meats
& sustainably harvested seafood when available