

MERMAID BAR

Sample Seasonal Menu

Our menu is farm & market driven and is subject to change
Our Restaurant Foster's prix fixe menu is also available a la carte only in
the Mermaid Bar. Walk-ins welcome!

Zach's Daily Bread \$3 per person
house-baked, cultured butter, flaky sea salt

Eight Local Oysters-on-the-Half Shell \$26
tomato-horseradish sauce, grilled jalapeno mignonette, lemon

Smoked Island Bluefish Dip \$22
Pickled vegetables, grilled bread, serves 2

Vineyard Garden Mezze Board \$19
house-made muhammara, fire-roasted baba ghanoush, whipped lemon feta,
marinated olives, pickled and fresh garden vegetables, warm grilled flatbread, serves 2

Brassica Caesar Salad \$16
Charred and shaved seasonal brassicas, garlic-parmesan dressing,
house-made focaccia croutons, pecorino, lemon.

Black Bean – Mushroom Burger \$27
White cheddar, avocado-salsa verde, house pickle, hand cut fries

Local Fish Sandwich \$29
Cast iron-griddled, cabbage slaw, red pepper remoulade, brioche, hand-cut fries

Grilled Chicken Sandwich \$29
Peruvian marinade, jalapeno yogurt sauce, cabbage slaw, hand-cut fries

Masienda Heirloom Corn Sopes of the day \$30
Hand-made with heirloom blue masa

Red-chile Braised Pork Cheeks \$32
avocado-tomatillo salsa verde, charred sweet corn,
radish-shallot escabeche & chile-lime pepitas

Grilled Vegetables & Sea Island Red Peas \$25
Charred corn-lime crema, fennel-radish.

Hand-cut Fries with Herb Sea Salt \$12

Hand-cut Truffle Fries with Lemon Aioli \$15

Grass-fed Beef Smash Burgers \$30
8oz ground brisket, short rib & chuck on brioche bun,
house pickles, hand-cut fries.

Mermaid Burger
Sharp white Vermont cheddar, vine-ripe tomato, grilled red onion

Black & Blue Burger
Blackening spices, Bayley Hazen blue cheese, caramelized onions & mushrooms

Taos Burger
Roasted poblano, smoked cheddar, avocado, pickled red onion