

# FROM THE KITCHEN...SMALL PLATES

## NIBBLES

Sherry Chicken Liver Crostini— 6	Spanish Tuna Melts— 5
Chorizo Wrapped Stuffed Olives— 5	Spiced Almonds— 3
Huevos Diablo— 4	Citrus-Marinated Olive Sampler— 5
Hummus and Flatbread—5	Roasted Serrano Ham Wrapped Dates— 7
Sampler (all of the above) — 21	

**Wild Mushroom Empanadas**—manchego cheese and truffle oil **11.5**

**Crispy Goat Cheese**— apricot, apple and currant mostarda, arugula, spiced walnuts, sweet balsamic **10**

**Little Gem Salad**—sweet gem lettuce, French breakfast radishes, over-night cherry tomatoes, fennel confit, avocado, dry Monterey Jack dressing, olive bread crostinis **9**

**Fresh Ricotta Crostinis**—crispy Serrano ham, strawberry brulee, hazelnut honey, saba reduction **10**

**Andalusian Gazpacho**—charred avocado guacomole, toasted almonds, extra virgin olive oil **7**

**Cin-Cin Flatbread**—aged white cheddar fondue, sweet onions, dried apricots, hazelnuts, arugula **9**  
(add Serrano Ham \$3)

**Shrimp and Grits**—rock shrimp, andouille sausage, pepperade, Anson Mills Grits, aged white cheddar **9**

**Soba Noodle Wraps**—shaved apple, fennel confit, chipotle aioli, fried shiitake mushrooms, cilantro-mint vinaigrette, bibb lettuce cups **11**

**“Bacon and Egg” Salad**—frisee, bacon lardons, fried shiitake mushrooms, Yukon Gold potatoes, crispy poached egg **10**

**Artisan Cheese Plate**—seasonal accompaniments and daily bread  
**Small**—choice of 3 cheeses **13**    **Large**—choice of 6 cheeses **21**  
(additional cheeses \$4/ea)

**Charcuterie Plate**—selection of artisan cured meats from around the world, served with chow-chow, candied garlic, fennel confit, grain mustard **13**    with 3 Cheese Combo **22**

# FROM THE KITCHEN...SHARE PLATES

**Creole Tagliatelle**— littleneck clams, rock shrimp, calamari, Maine Jonah crab meat, broccolini, andouille sausage, creole sauce, hazelnut gremolata, cilantro butter **19**

**Pan Roasted Massachusetts Diver Scallops**—quinoa, forbidden black rice, leeks, Serrano ham, lemon butter, tempura fried enoki mushrooms **25**

**Roasted “Rocky Jr.” Chicken Salad**—toasted almond vinaigrette, sweet gem lettuce, feta cheese, over-night cherry tomatoes, roasted peppers, kalamata olives, dried mission figs **17**

**Sesame-Chile Seared Ahi Tuna**—bubu arare, charred avocado guacamole, fried baby bok choy, yuzu-miso sauce, wasabi salt **16**

**Corn Crusted Cascade Mountain Steelhead**—summer corn sauce, farro and cranberry bean salad, broken leek vinaigrette **24**

**Crispy Rock Shrimp and Calamari**—togarashi aioli, pickled cucumber salad, bibb lettuce cups **14**

**Albondigas**— garlic- cumin lamb meatballs, chickpeas, rapini, over-night cherry tomatoes, yogurt, harissa, mint puree **12**

**Carolina Style Pulled Pork Sliders**— spiced apples, silver dollar rolls **13**

**Steak Frites**—seared flat iron steak, red wine sauce, toasted black pepper bernaise, frites, sautéed spinach, roasted garlic **27**

**Cin-Cin Deluxe Diner Sliders**—premium natural, grass-fed beef on silver dollar rolls, grilled onions, chow-chow, aged cheddar fondue, chipotle aioli **13**

**Braised Beef Short Rib**—warm marinated beets, grilled cabbage, dill vinaigrette, goat cheese whipped potatoes, horseradish crème fraiche **26**

## ON THE SIDE

**Sauteed Chickpeas, Rapini, Yogurt, Mint** 6

**Goat Cheese Whipped Potatoes** 6

**Baby Bok Choy, Sesame-Soy Vinaigrette** 6

**Warm Citrus-Marinated Beets** 6

**Truffled French Fries With Grana Padano** 6.5

**Farro and Cranberry Bean Salad** 6



Double-filtered still or sparkling water available by request.

18% gratuity added to parties of 6 or more  
corkage fee... 20/btl, 40/magnum

*Please alert your server to any food allergies.  
Some ingredients are not listed on the menu.*