



## STARTERS & SALADS

<b>ALLIGATOR DUMPLINGS</b> Pan-fried, Florida alligator, andouille sausage, sake reduction dipping sauce	19	 <b>POACHED PEAR SALAD</b> Sangria-poached pear, organic greens, caramelized pecans, goat cheese, vinaigrette	19
<b>LOBSTER MAC AND CHEESE</b> Half fresh main cold water lobster, five cheese blend, panko topping	38	<b>BUFFALO MOZZARELLA</b> Prosciutto, truffle-marinated tomatoes, arugula pesto, balsamic pearls, and toasted baguette	24
<b>JERK PORKBELLY</b> Crispy pork-belly, green apple and celery root puree, braised red cabbage	24	 <b>GRAZING PLATE</b> Grape leaf wrapped goat cheese, gungo pea hummus, marinated vegetables, Johnny cake	24
<b>CONCH SALAD (SPICY)*</b> Fresh conch, pineapple, shaved red onion and red pepper, cilantro, fresh citrus	28	<b>BEEF STEAK TARTAR*</b> Prime tenderloin, caviar, and soy cured egg yolk	32
		<b>SOUP OF THE DAY</b>	MKT

## WINES BY THE GLASS

<b>NOVELLUM CHARDONNAY</b>	13
<b>MARCO FELLUGA PINOT GRIGIO</b>	14
<b>PIKE ROAD PINOT NOIR</b>	13
<b>MATHEWS BLACKBOARD MERLOT</b>	13
<b>ONE STONE CABERNET SAUVIGNON</b>	14

### WINE FLIGHTS

<b>ALL REDS</b>	26
<b>ALL WHITES</b>	23
<b>HALF RED / HALF WHITE</b>	25
<b>SIGNATURE</b>	32

All wine flights come with 4 tasting pours and a complementary 4oz pour of your favorite wine from the flight as part of the experience.

## CHEESE & CHARCUTERIE

Accompanied with fruit, preserves, olives, fresh baked bread

<b>BAKED BRIE</b> French brie baked in puff pastry	22	<b>BOARD SELECTIONS:</b>		
		<b>Meats</b>	<b>Cheeses</b>	
<b>ASSORTED CHEESE BOARD**</b> Choose up to 3 cheeses	24	Bresaola	Blue Cheese	Goat Cheese
<b>CHARCUTERIE BOARD**</b> Choose up to 3 meats and 2 cheeses	36	Duck Liver Pâté	Burrata	Grilled Halloumi
		Prosciutto	Cheddar	Tête De Moine
		Salami	Add on Raclette (MKT)	
		Additional Meat	4/oz	
		Additional Cheese	4/oz	
		Additional Bread	3	

## BEER & SAKE

<b>LABI LA BLONDA</b> German style pale ale	10
<b>VERTIGA CIRCUS</b> German style ale	15
<b>LABI LA ROSSA</b> Belgian style red ale	10
<b>VERTIGA SWEET BEAR</b> Stout	10
<b>SOTO SAKE</b> Premium Junmai	20




## SEAFOOD & RAW BAR

<b>OYSTERS*</b> Fresh on the half-shell with mignonette	MKT	<b>CEVICHE*</b> Fresh fish, tiger milk mango sorbet, key lime, celery gel	30
<b>JAMAICAN PEPPER SHRIMP</b> Spicy head-on shrimp, garlic, scotch bonnet pepper	21	<b>JERK-SPICED TUNA TIRIDITO*</b> Yellowfin tuna, dill, cucumber foam	24

## FLATBREADS

<b>MUSHROOM &amp; GOAT CHEESE</b> Assorted mushrooms, goat cheese, red pepper sauce	18
<b>EGGPLANT &amp; FONTINA</b> Roasted eggplant, fontina cheese, tomato, caramelized onions	18
<b>WILD BOAR &amp; BURRATA</b> Wild boar sausage, burrata cheese, tomato and garlic confit	22

## ENTRÉES

 <b>SEAFOOD RISOTTO</b> Shrimp, scallops, lobster, saffron bouillabaisse risotto	68	 <b>FILET MIGNON</b> USDA Prime beef, wild mushroom risotto	58
 <b>PASTRAMI SMOKED DUCK BREAST</b> Duck breast, potato confit, asparagus	54	<b>NEW YORK STRIP</b> USDA Prime beef, 14 oz	65
<b>CORNISH HEN</b> Half or whole, herb and citrus marinated, slow-roasted Cornish hen, leek and potato mash, orange honey glaze	28/42	<b>RIBEYE</b> USDA Prime beef, 16 oz	69
<b>CRISPY DUCK</b> Half duck, cherry sauce, scallion crepe, cucumber, cilantro, and serrano pepper	49	<b>COFFEE BRAISED SHORT RIBS</b> Beef short ribs stuffed with house-made ricotta cheese, sweet potato gnocchi, coffee wine reduction sauce	58
<b>SWIRL'S POT-AU-FEU</b> Guyanese inspired Pepper pot: beef cheeks, ham hock, oxtail, wild boar sausage, fresh baked bread for dipping	65	<b>SIGNATURE DISH: OXTAIL RAVIOLI</b> House-made braised oxtail ravioli, truffle brown butter sauce	48
		<b>FISH OF THE DAY</b> Ask your server for details	MKT




## DESSERTS

<b>BREAD PUDDING</b> Rum custard sweet bread, ice cream, seasonal toppings	14
<b>CRÈME BRULEE</b> Pistachio custard base, crispy caramel, seasonal fresh fruit & pistachio topping	15
<b>DEATH BY CHOCOLATE</b> Dark and milk chocolate mousse, rich dark chocolate brownie	15

Alert your server if you have any allergies or special dietary needs.

Ask server for "seasonal" or "of the day" item descriptions and "MKT" pricing.

## SURF & TURF

 <b>DUCK &amp; LOBSTER MOFONGO</b> Duck chicharrons, fresh main cold water lobster, plantain, foie gras	58	 <b>FILET &amp; CRAB</b> Beef filet mignon, colossal crab oscar	MKT
 <b>LAMB &amp; SEAFOOD</b> Rack of lamb, diver scallop, jumbo shrimp, green Thai curry, purple rice	68	<b>SURF &amp; TURF FRENCH DIP</b> Maine lobster, prime rib roast, French baguette, au jus & lobster bisque dip	38

## SIDES

<b>SAUTEED SPINACH</b>	9	<b>JOLLOF RICE</b>	11
<b>GRILLED ASPARAGUS</b>	9	<b>TRUFFLE FRIES</b>	13
<b>HOUSE SALAD</b>	8	<b>RISOTTO (PUMPKIN or HERB)</b>	15
<b>LEEK &amp; POTATO MASH</b>	10	<b>RISOTTO (MUSHROOM or SAFFRON)</b>	18

All food is prepared fresh and from scratch. Please be patient during high volume times and understanding that large parties may have items come out separately.

Maximum of three (3) guest checks per table.

Corkage fee of \$20 per bottle

 Gluten-Free  Vegetarian





**Mushroopies (24x30)**  
*Painted as a gift to the artist's "Schmoopy" after spending a magical day together exploring the wonders of nature and the hidden recesses of their minds.*

For more about artwork by Dana Sardano, go to [Ubuntu-FishGallery.com](http://Ubuntu-FishGallery.com)





*Sahara (18x24)*

*One of the original Ubuntu girls, is sexy and sassy and clearly "ain't got no time for that"!*







*Rosie (24x30)*  
One of the original Ubuntu girls, is so powerful and so strong. Really, was there ever any doubt she could do it?

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