

Featured Item

MARSHALL FARM CASPIAN CAVIAR

Currently over 80% of caviar sold in the US is imported from China and unregulated in the use of hormones, antibiotics, and borax. Marshallburg Farm's goal is to domestically produce Osetra caviar using sustainable methods. With a multimillion dollar facility located in North Carolina, this husband and wife team provides the highest filtration possible in modern aquaculture. As scientists, they take great pride in providing an unbelievable product that benefits the farmer, consumer, and the environment. Recognized and awarded nationally as a "Best Choice" for sustainability by the Monterey Bay Aquarium Seafood Watch, this authentic product is truly a national treasure.

1.75 OZ

TRADITIONAL OSETRA

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2020 BLANC DE BLANCS

crème fraîche, lavash, dill
served with two glasses of
Untamed's signature sparkling
\$145

Mother's Day Menu

LEMON BASIL BURRATA

Toasted Focaccia

\$18

HEIRLOOM SALAD

Basil, burrata, balsamic, fleur de sol

\$14

PEAR & GORGONZOLA

spinach, candied walnuts, red
onion, citrus-herb vinaigrette

\$14

SMOKED CHICKEN

SALAD CROISSANT

arugula, house bbq sauce, golden
raisins

\$16

EGGS BENEDICT PIZZA

Canadian bacon, hollandaise,
cracked egg, chives

\$26

MUSHROOM FLORENTINE &

ASPARAGUS PIZZA

béchamel, wild mushrooms,
garlic confit

\$24

STRAWBERRY RHUBARB

PARFAIT

Grandma's secret recipe

\$12