14 PRIME

STARTERS

Hash Brown & Caviar * $24
Crème Fraîche, Scallion

Caesar Salad $20
Caesar Dressing, Garlic Breadcrumbs

Wedge Salad $26
Little Gem, Cucumber, Roasted Tomato, Smoked Tallow-Blue Cheese Dressing, Crispy Onions

Beet-Mango Salad $20
Marcona Almonds, Tajín, Oaxacan Cheese

Steak Tartare* $32
Olive Oil Cured Egg, Black Truffles, Grilled Brioche

ENTREES

Avocado Toast* $25
Harrissa Yogurt, Sunnyside Egg, Chermoula, Multigrain Bread

Spaghetti Carbonara* $35
Guanciale, Egg, Parmigiano

Bacon, Egg, and Cheese Sandwich $29
Soft Scrambled Eggs, Nueske's Bacon, Calabrian Chili Aioli, Brioche

Biscuits and Gravy* $22
Two Sunnyside Eggs

Summer Squash and Goat Cheese Omelet $28
Roasted Tomato

King Crab Omelet $53
Meyer Lemon Mascarpone, Pepperonata

Lobster Shakshuka* $39
Maine Lobster, Harissa, Eggs, Grilled Sourdough

Prawns and Grits $39
Chorizo Vinaigrette, Anson Mills Grits, Mascarpone

Challah French Toast $25
Summer Peaches, Candied Pecans, Vanilla Bean and Bourbon Caramel Ice Cream, Maple Syrup

Strawberries & Cream Pancake $22
A Fluffy Pancake, topped with Strawberries, Vanilla Bean Chantilly, Strawberry Compote

TO SHARE

PASTRY
Available à la carte.
Each selection serves two.

Seasonal Muffin | $8

Banana Bread | $10

SEAFOOD TOWER $220
Oysters on the Half Shell*
King Salmon Tartare *
Shrimp Cocktail
Mini Maine Lobster Rolls
Chargrilled Oysters
King Crab Cakes
*Available as à la carte

14K Cinnamon Roll $32
SERVED TABLE-SIDE
Our giant, buttery Cinnamon Roll with a rich gooey center, finished with Cream Cheese Icing and Blueberry Compote

Frozen Hot Chocolate $16
Chef Rachel's house-made cocoa blend, frozen to a rich, chocolatey slush and topped with Vanilla Bean Chantilly and decadent dark chocolate shavings.
Make it Boozy +$5

The Hash* MKT
Rotating Special Hash

14 Prime Burger $39
Truffle-Raclette Cheese, Caramelized Onions, Arugula, Grated Truffle, Parmesan Hash Browns

Prime Ribeye Oscar* $99
16oz Prime Ribeye, Poached Eggs, Lump Blue Crab, Hollandaise, Asparagus

Wagyu Strip Oscar* $155
12oz Booth Creek Kansas Strip, Poached Eggs, Lump Blue Crab, Hollandaise, Asparagus

SIDES

Nueske's Bacon $19

Anson Mills Grits $11

Housemade Pork Sausage $15

Parmesan Hash Browns $13

COCKTAILS

Mimosa $20
Scarpetta Prosecco, Orange Juice

Bellini $20
Scarpetta Prosecco, Peach, Cardamom

Hugo Spritz $20
St-Germain, Sparkling Wine, Lemon, Mint

Milan Spritz $20
Zucca Rabarbaro, Foro Amaro, Sparkling Wine, Raspberry, Lemon

Memory Lane $21
Grey Goose, Cantaloupe-Mint Shrub, Giffard Vanilla, Lemon, Green Grape, Crème Fraîche, Prosecco

Bloody Mary $21
Tito's, House Made Bloody Mary Mix, Cocktail Shrimp, Marinated Tomato, Celery

Corpse Reviver #2 $21
The Botanist Gin, Dry Curaçao, Kina L'Areo D' Or, Lemon, Absinthe Rinse

Five O'Clock Shadow $21
Amaro Nonino, Planteray O.F.T.D., Mr. Black, Espresso, Vanilla, Salt

Fuego Fresco $21
Milagro Anejo, Serrano, Cucumber, Lemon, Sugar, Grapefruit Soda, Tajin

COFFEE & MORE

Coffee $6

Latte $8

Cappuccino $8

Espresso $5 / $7

Seasonal Iced Latte $10

Hot Tea $6
Assorted Varieties from SerendipiTea

Juices $8
Apple
Cranberry
Orange
Grapefruit
Pineapple

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.