

# THE COMPASS

## SMALL PLATES

**Grilled Octopus 27**  
patatas bravas + chermoula  
vegan yogurt + tomato jam

**Seasonal Toast 17**  
whipped brie + strawberries  
pickled blueberries blood orange glaze  
candied pecans + purple watercress

**Oysters\* 1/2 dz MP**  
fresno hot sauce + shishito  
guava mignonette + lemon

**Crispy Brussels 17**  
lemon ricotta + prosciutto  
chipotle glaze + lemon zest

**Mussels 24**  
spanish chorizo + white wine  
herb butter + grilled bread

**Beef Tartare\* 27**  
dijon aioli + shallot + caper  
deviled egg mousse + black garlic + lavosh

**Calamari 24**  
calabrian aioli + lemon + togarashi

**Bone Marrow 22**  
radish + blood orange + crusty bread  
pink peppercorn + maldon salt

## GARDEN

**Panzanella 18**  
heirloom tomatoes + cucumbers + hearts of palm  
avocado mousse + baby peppers + fennel pollen  
lemon vinaigrette + croutons + pea tendrils

**Compass House 18**  
gem + kalamata spread + croutons  
pecorino + sunflower seeds + black garlic dressing

**Burrata 18**  
spring pea puree + romesco + candied pecans  
sun-dried tomatoes + basil oil + herb salad  
crusty bread

**Spring 18**  
arugula + pickled blueberries + beet chips  
black peppercorn feta + candied pecans  
add on chicken 8, fish 12, steak 15

## YES CHEF!

115

Let our chefs make the decisions for you!  
4 Course Dinner

Chelsea Cummings | Director of Compass  
Alexa Rozenboom | Food and Beverage Supervisor  
Taylor Gore | Sous Chef

## MAINS

**New York\* 68**  
mole + sweet peppers + pickled onions  
avocado mousse + pea tendrils

**Filet\* 75**  
spring pea puree + smashed potatoes  
fiddleferns + demi glace

**Chicken 42**  
creamed potatoes + brussels + chipotle glaze

**Pork Chop 45**  
creamy grits + collards + tomato jam

**Fish 48**  
polenta + asparagus + chermoula + puttanesca

**Scallops\* 46**  
spring pea puree + asparagus + spring peas  
lotus root + black garlic puree + pea tendrils

**Pasta 40**  
gemelli + black truffle butter + wild mushrooms

**Spiced Cauliflower 38**  
pickled blueberries + pickled onions + vegan yogurt  
shishito + candied pecans + aleppo

## Sides

crispy brussels 10

asparagus 10

french fries 10

creamed potatoes 10

wild mushrooms 12

truffle fries 12

\*Consuming raw or undercooked meat, shellfish, poultry, fish or eggs may increase your risk of foodborne illness.  
Any of these items may be served raw or undercooked or may contain undercooked ingredients.

A 20% service charge will be added to parties of 6 or more