COY

3-COURSE LUNCH SPECIAL

iDombolo — Bone Marrow Butter

Tuna Tartare — Hemp & Almond — Paaper Bites

G's Fried Chicken — Fermented Scotch Bonnet — Amasi Ranch

OR

Linefish with Merguez Chutney — Creamed New Potatoes

A discretionary service charge of 13% will be added to all tables. 15% Gratuity for tables larger than 8 guests.
Menu & Price Subject To Change.

Items on this menu may, despite the best efforts and care of Executive Chef Ryan Cole and his kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.