

Appetizers

beef tartare 18
*truffles, foie gras,
sorrel, sherry reduction*

spit roasted cauliflower 13
*bread crumb, smoked
giardiniera, basil*

grilled romaine caesar 12
*egg yolk sabayon,
pickled shallot, parmesan*

beet salad 12
*roasted beet romesco,
manchego, blood orange, frisée*

hamachi 18
*cucumber, grape,
verjus, pickled onion*

Chef

Executive Chef
Charles Welch

Chef de Cuisine
Steve Newman

Raw

little neck clam 2.5/ea
*bloody mary mignonette, tomato,
horseradish, celery*

oysters - chef's selection 3/ea
*pomegranate, cracked black pepper,
parsley*

Pasta

roasted mushroom risotto 18
*black trumpet, oyster, maitake,
escargot, gremolata*

seafood tagliatelle 16/30
*laughing bird shrimp,
leek, chervil*

*eating raw or undercooked fish,
shellfish, eggs or meat increases the
risk of foodborne illness*

Entrees

spit roasted pork chop 34
*steel cut oats, malted parsnip,
root beer jus*

grilled striploin 39
*sunchoke puree, mustard greens,
sauce bordelaise*

grilled swordfish 34
*mussels, gigante beans,
green olive tapenade*

piri-piri endive 22
*romanesco, cous-cous,
tamarind-saffron sauce*

meagre bass 31
*skordalia, baby beets,
smoked roe, dill*

glazed duck 34
*orange, honey, cranberries,
cabbage, squash, jus*

Side Dishes

sweet potatoes 8
brown butter, miso, cocoa nib

grilled asparagus 8
sauce gribiche, smoked salt

marinated kale 8
tahini vinaigrette, pumpkin seeds

Hours

*monday to thursday ~ 5pm-10pm
friday & saturday ~ 5pm-11pm
closed sunday*

Dessert

chocolate terrine 13

*pistachio cake, smoked chocolate, luxardo
syrup, creme fraiche ice cream*

coconut panna cotta 12

*tamarind caramel, pine nut brittle,
spit-roasted pineapple sorbet*

satsuma mandarin 12

*bergamot orange curd, earl grey cake,
white chocolate, mandarin sorbet*

carr valley penta creme cheesecake 10

*blue cheese, salt-roasted apple puree,
celery greens*

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