

---

---

FROM THE SEA

---

---

**JUMBO SHRIMP COCKTAIL** 🌾

blood orange cocktail sauce / horseradish & peppercorn cream 25

**OYSTERS ON THE HALF SHELL\*** 🌾

cocktail sauce / mignonette / lemon wedges / house hot sauce *MKT*

**HAMACHI CRUDO\***

buttermilk lemongrass vinaigrette / avocado / fresno chili / basil / rice paper garnish 26

---

---

STARTERS

---

---

**BRIOCHE LOAF**

pull-apart bread / parmesan & brown butter / whipped butter / lemon oil 10

**FRENCH ONION SOUP**

gruyère / crostini 16

**BURRATA**

aged balsamic / pine nut mousse / roma tomatoes / grilled baguette 18

**FRIED OYSTERS**

remoulade / frisée salad 19

**SPICY GARLIC MUSSELS**

white wine / calabrian chili's / herb / sourdough 15

**BEEF TARTARE\***

filet mignon / traditional accoutrements / soft yolk / lavash 26

---

---

LEAVES & GREENS

---

---

**MIXED GREENS** 🌾 🌱

local vegetables / honey mustard vinaigrette / walnuts 15

**CAESAR\***

malted potato chips / anchovy dressing / picked herbs 15

**WARM FRISÉE & MUSHROOM\***

soft egg / crispy shallots / sherry vinaigrette / brioche 18

gluten-friendly bread available upon request

🌾 gluten-friendly   🌱 vegan   🌱 vegetarian   🥛 dairy-free

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
please notify us of any food allergy.

20% service charge will be added for parties of 6 or more.

---

---

SIMPLY PREPARED

---

---

**PASTRAMI-SPICED DUCK\***

black rice / fig mostarda / croquette / duck jus 48

**SCALLOPS\***

risotto / brown butter / saffron / black kale 52

**LAMB PICANHA\***

barberry spice / eggplant purée / tahini  
bulgar salad / spinach / natural jus 48

**ROASTED CHICKEN**

root vegetables / king trumpets / confit leg / velouté 40

**HARISSA-CRUSTED REDFISH** 🌱

hoppin' john / parsnip / vadouvan sauce 38

**CACIO E PEPE**

radiatori / toasted peppercorns / grana padano 30  
add scallops 22 / add shrimp 20 / add chicken 15

**ORA KING SALMON\*** 🌱

fingerling potatoes / pearl onion / carrots / clam bisque 44

**FILET MIGNON\***

thyme potato pavé / broccolini / au poivre 54

---

---

SIDES

---

---

**CRAB MAC N' CHEESE**

gluten-friendly pasta available upon request 🌱 21

**ROASTED DELICATA SQUASH** 🌱 🌱

sherry maple vinaigrette / pistachio gremolatas / goat cheese 12

**WILD MUSHROOMS** 🌱

egg yolk / shallot / black garlic 11

**TWICE-COOKED POTATOES**

salsa brava / gruyère / chives 10

---

---

SWEETS

---

---

**FROZEN TRIPLE CHOCOLATE CAKE**

spiced warm chocolate sauce / vanilla bean ice cream 15

**COCONUT CRÈME BRÛLÉE** 🌱 🌱 🌱

candied orange pistachios / tart cherry gel 14

**BLUEBERRY PIE** 🌱 🌱

speculoos mousse / blueberry pie filling / buttermilk pearl / walnut torte 15

gluten-friendly bread available upon request

🌱 gluten-friendly   🌱 vegan   🌱 vegetarian   🌱 dairy-free   🌱 contains nuts

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness  
please notify us of any food allergy.

20% service charge will be added for parties of 6 or more.