

cheese board

chef's selection, croccantini, nuts, preserves 25

charcuterie & paté board

pork rillette, pate de campagne with cognac, cured meats, cornichons, mustard, grilled sourdough 28

STARTERS

foie gras torchon

house fruit preserves, brioche toast 21

Enjoy with Petit Guiraud Sauternes

shaved brussels sprout salad

apples, mint, murray's pecorino, toasted hazelnuts, truffle lemon dressing [v, gf] 18

endive salad

lettuce, roasted beets, grapes, bucheron goat cheese, crushed almonds [gf] 18

gem lettuce salad

tonnato sauce, little gem, fried capers, shaved parmesan, sourdough 19

truffle deviled eggs (5)

white truffle oil, mayo, dijon, tabasco, smoked trout caviar, smoked paprika [gf] 19

cara cara orange & feta

valbreso french feta, pine nut dukkah, pickled chiles, mint, honey [v, gf] 20

grilled octopus

white bean puree, pickled fennel, sweet harissa glaze, n'duja bread crumbs 21

mushroom flatbread

roasted mushrooms, truffle honey, crème fraiche, sauteed onions, mozz, goat cheese, pecorino [v] 19

nouveau monde clam chowder

potato, fresh clams, cream, bacon, spices, oyster crackers 14

jumbo shrimp cocktail (3)

cocktail sauce, horseradish, lemon 19

ahi tuna tartare cones (3)

guacamole, seaweed salad 21

escargot en croute

herbed butter, anchovies, pernod, puff pastry 19

crab cake app / entrée

lump blue crab, chives, organic mixed greens, creole remoulade [gf] 20 / 39

MAINS

classic cassoulet

duck confit, duck & armagnac sausage, garlic sausage, ventrèche (French pancetta), white beans, baguette 35

sweet potato gnocchi

maitake & king trumpet mushrooms, lemon tarragon coconut sauce, chives, olive oil, maldon [vv, df, gf] 34

lasagna bolognese

house-made spinach pasta, bechamel, beef bolognese, mozzarella, parmesan, chives 32

parmesan crusted chicken

roasted mushroom medley, butternut squash puree, yukon/yam dauphinoise, mornay sauce 32

grilled scottish salmon*

creamed leeks, squash & apple hash, truffle honey glaze, crispy jamon, herb breadcrumbs 34

wild black cod

ginger wild rice medley, pecan, citrus curry emulsion, bok choy, pickled cauliflower, sesame, crispy shallot [gf] 45

la belle farms orvia duck breast

wheatberry salad, brown butter brussels, huckleberry gastrique 42

bacon wrapped duroc® pork chop

bacon gravy, aged cheddar grits, fall spiced apple sauce, shaved pecorino 38

demkota short rib

cocoa braised, truffle parm polenta, brown butter rainbow carrots, gremolata, fresh horseradish, demi-glace [gf] 45

neesvigs family ny strip au poivre

pomme purée, sauteed spinach, peppercorn sauce [gf] 49

AFTER

dere street sticky toffee pudding

caramel, whipped cream 12

carrot cake (no nuts/raisins)

cream cheese frosting, whip, fresh nutmeg 12

flourless chocolate

fresh berries, whipped cream [gf] 14

eggnog bread pudding

bourbon caramel sauce 14

limoncello mascarpone cake

soft sponge, lemon, whip 13

banoffee pie (as available)

oreo crust, fresh bananas, dulce de leche, amaretto whip 13

coconut panna cotta

vanilla bean, toasted coconut, candied cocoa nibs, huckleberry gastrique [w, gf, df] 14

[gf] gluten free [v] vegetarian [vv] vegan or can be made vegan

Maximum of 3 credit cards per table please. 20% gratuity added to parties of 6 or more. All our items are created as posed dishes, with flavors and textures designed to work together – please no substitutions, upcharges may apply

FOOD ALLERGY NOTICE: Please ask our staff about ingredients in your meal if you have a food allergy, intolerance, or special etary requirement. The following ingredients are present in our establishment – MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME

ats, poultry, seafood, shellfish, or eggs reduces the risk of foo