

RAW & CHILLED

east coast oysters & cucumber-apple mignonette*	5ea
spiced shrimp cocktail & lemon	25
yellowfin tuna tartare with avocado, ponzu, crispy shallots & taro chips*	25
king salmon with spicy mayonnaise, crispy rice & unagi sauce*	27
steak tartare with miso, mustard, capers, egg yolk & gaufrette potatoes*	26

APPETIZERS

cheddar brioche rolls with cultured butter & bourbon maple syrup	9
jamon iberico & smoked olive oil	33
spiced chicken & duck liver mousse with port gelée	24
deviled eggs with smoked paprika & pickled carrots	12
smoked trout dip with pickled jalapenos & salted crackers	21
clams casino with bacon & jalapeno	4ea
burrata with arugula & nasturtium pesto	21
guacamole with cilantro & warm blue corn tostadas	20
bacon-wrapped ndjua-stuffed dates with goat cheese	24
roasted mussels with parsley & chardonnay	24

SALADS | SOUP

petite greens with radish, sunflower seeds & house dressing	18
caesar with gem lettuce, parmigiano reggiano & garlic croutons	18
kale with apple, dried cherries, smoked cheddar & candied pistachios	21
chinois with cabbage, mango, cashews, wonton & sesame dressing	24
warm lobster cobb with bacon & green goddess	42
tomato bisque with sourdough croutons & robiola fonduta	18

FLATBREADS

field mushroom with vidalia onion & black truffle	19
brussels sprouts with calabrian chili & honey	20
blue crab with mascarpone, garlic & fennel pollen	26
local pepperoni with vodka sauce & oregano	21

SANDWICH-ish

chicken tinga tacos with spicy green goddess & queso fresco	21
smoked turkey club with avocado mayo, bacon & arugula	27
duck bao a l'orange with sesame & cilantro	36
heirloom tomato BLT with sherry & anchovy mayonnaise	28
lobster roll with arugula & bacon	42

BRUNCH

omelette with field mushroom, spinach & comté*	24
pastrami smoked salmon, toasted bagel, ramp spread, accoutrements	29
eggs benedict with canadian bacon & wasabi béarnaise*	28
brioche pain perdu with fresh berries & whipped crème fraiche*	26
eggs your way with bacon, rösti potato & soughdough toast*	24
roasted chicken bowl with calaspara rice, avocado, spicy mayo & fried egg	24

LARGER

branzino with sweet & spicy julienne vegetables	40
spaghetti carbonara with pancetta, parmigiano reggiano & egg yolk	32
lumache with cured pork sugo, honey & fried oregano	32
skirt steak with chimichurri & grilled onions*	48

BURGERS

double-double animal*	29
veggie	24
dry age special*	32
hatch green chili	27

SIDES

onion ring tempurua	12
steamed market vegetable	16
mushrooms & shallots	16
pomme frites	12

ADD-ONS

chicken	12
shrimp	21
salmon	18

*we cook exclusively with avocado oil, olive oil and butter in our kitchen.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have allergies please alert us as not all ingredients are listed.

