



BARDEA STEAK

DE  '22

SNACKS

oysters

naked | 24

composed | 7 ea

shrimp cocktail | 20

brioche pull-aparts | 8

cultured honey butter

hamachi bombs | 20

lemon, caviar, barrel-aged soy sauce

fried calamari | 17

pepper, olive, tamarind

beef tartare | 12

caramelized onion, st. malachi, mushroom xo

beef n' cheddar | 14

cheese whiz, crispy potato, onion roll

shrimp taco | 16

green goddess, calabrian chile

tater tots | 15

crab, aji amarillo (add caviar +15)

creamed chipped beef croquette | 15

wagyu bresaola, truffle, sausage gravy

beef empanada | 16

cooper sharp, sweet onion

chicken cutlet sando | 16

broccoli rabe, sun-dried tomato, long hot aioli

lamb gnocchi | 18

ricotta, red curry, coconut

pork tostada | 16

chipotle, pineapple

duck bao bun | 16

pecorino di fossa, foie gras aioli

wagyu swedish meatballs | 15

red currant, stracciatella



THE STEAK LIST

THE BREEDS

PIEMONTESE

Originating from Piedmont in Northern Italy, it is considered a genetically-gifted cow due to its double-muscling. It is very lean but also very tender. It's one of the healthiest beef options, both high in protein but lower in fat than chicken.

ABERDEEN ANGUS

100% Grassfed Prime Angus from the Carolinas. The deep marbling and complexity only speak to the pedigree of this heritage breed cattle.

AUSTRALIAN WAGYU

Australia is one of the world's premier Wagyu breeders. It showcases great marbling and a grassy-flavor with a leaner texture.

HOLSTEIN

A dual-purpose cow. This cattle is most-known for its dairy, but it also produces delicious beef with a creamy almost buttery texture.

AMERICAN WAGYU

A crossbreed of Japanese Wagyu and American Black Angus, called "Washugyu". The best of both worlds - heavy marbled but with a bold, beefy finish. (These cuts are butchered daily, so sizes will vary.)

ADD ONS

guava béarnaise | 4
b1 sauce | 4

chimichurri | 4
beef garum au jus | 4

french onion-miso butter | 8

THE CUTS

filet

8 oz \$59

bone-in ny strip

18 oz \$65

delmonico

"boneless ribeye"

16 oz \$68

hanger steak

6 oz \$38
bone marrow au jus, pistachio pesto

picanha

chimichurri crema 8 oz \$35

washugyu ribeye

30-50oz \$5/oz

washugyu porterhouse

30-50oz \$5/oz



THE BUTCHERS FEAST

A STEAK TASTING | 180

COMPLETE YOUR EXPERIENCE | +30

MORE THAN STEAK

whole bronzino | mp
acqua pazza

scottish salmon | 25
sticky rice, tahini cream cheese, guava

heritage chicken | 30
nishiki rice, tamarind agrodolce

crossbreed burger | 20
*washugyu smash patty, american cheese, lettuce,
french onion, long hot pepper spread*

SIDES

loaded potato | 13
potato leek espuma, cheddar

mac n' cheese | 17

carrot | 13
tahini yogurt, pistachio

broccoli di ciccio | 15
lemon, pumpkin seed, chili crisp

mushrooms | 17
harissa, truffle, hazelnut-sesame

house salad | 13
caesar, toasted almond, cured egg

red cabbage | 15
dukkah, orange-caraway

EXECUTIVE CHEF
ANTIMO DIMEO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Surcharge: As a way to offset rising costs associated with the restaraunt (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

For your convenience a 20% gratuity will be added to parties of 6 or more.