

Monday, September 1st, 2025

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Caviar Bite, English Muffins 35/each
Plateau Fruits de Mer 110
East Coast Oysters 4/each
Pickled Shrimp, Aioli & Saltines 19
Fluke, Tomatoes, Basil 21

Amberjack, Pickled Peppers, Red Pepper Vinaigrette 20

Extra Sour Sourdough, Cultured Butter, Pickles 9

Green Garlic 'Escar-roll' 14

Corn Croquette, Sungolds 12/each

Tomatoes "Panzanella," Fromage Blanc 19

Classic Beef Tartare, Potato Chips 21

Stone Fruits, Figs, Tête de Moine, Hazelnut 17

Courgette Soup, Levain Zucchini Flower, Ratatouille 19

Grilled Beef Tongue, Chanterelles, Lovage 24

Polenta, Jonah Crab, Sauce Americaine 28

Chicken "à la David," Sausage & Peppers, Sauce Albufera 38
Sausage Stuffed Quail, Grapes, Dandelion Greens 43
Grilled Pork Chop, Peaches, Swiss Chard, Bacon Verjus 42
Steelhead Trout, Sauce Vierge, Mussels 44
Hanger Steak, "All of the Sides" 68

Let Us Cook 125 Let Us Pour 80

Let Us Pour 8

A three percent service fee is applied to each check for our kitchen team Caviar Bite, English Muffins 35/each

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