

Friday, August 1st, 2025

mt

Friday, August 1st, 2025

Caviar Bite, Pork Rind, Seaweed Ranch 35/each
Plateau Fruits de Mer 110
East Coast Oysters 4/each
Razor Clams, Muffaletta, Oregano 10/each

Pickled Shrimp, Aioli & Saltines 19

Scallop, Corn, Buttermilk 21

Amberjack, Pickled Peppers, Red Pepper Vinaigrette 20

Extra Sour Sourdough, Cultured Butter, Pickles 9

Green Garlic 'Escar-roll' 14

Yellow Beets, Fromage Blanc, Nectarine, Basil 19

Hot & Cold Crab, Thousand Island, Fixings 34

Pork Terrine, Egg, Mustard Green Condiment 23

Bean & Beans Salad, Smoked Almond, Anchovy 16

Chilled Courgette Soup, Lobster, Zucchini Flowers 28

Stone Fruit & Foie Gras Tart, Lemon Balm 36

Veal Sweetbread Brochette, Jimmy Nardellos, Olives 27

Roast Chicken, Chanterelles, Corn, Spaetzle 40

Halibut, Brioche, Tomato Butter, Squash, Clams 45

Grilled Quail, Tzatziki, Zucchini Escabeche 48

Dry Aged PA T-Bone MP

Let Us Cook 125

Caviar Bite, Pork Rind, Seaweed Ranch 35/each

Plateau Fruits de Mer 110

East Coast Oysters 4/each

Razor Clams, Muffaletta, Oregano 10/each

Pickled Shrimp, Aioli & Saltines 19

Scallop, Corn, Buttermilk 21

Amberjack, Pickled Peppers, Red Pepper Vinaigrette 20

Extra Sour Sourdough, Cultured Butter, Pickles 9

Green Garlic 'Escar-roll' 14

Yellow Beets, Fromage Blanc, Nectarine, Basil 19

Hot & Cold Crab, Thousand Island, Fixings 34

Pork Terrine, Egg, Mustard Green Condiment 23

Bean & Beans Salad, Smoked Almond, Anchovy 16

Chilled Courgette Soup, Lobster, Zucchini Flowers 28

Stone Fruit & Foie Gras Tart, Lemon Balm 36

Veal Sweetbread Brochette, Jimmy Nardellos, Olives 27

Roast Chicken, Chanterelles, Corn, Spaetzle 40

Halibut, Brioche, Tomato Butter, Squash, Clams 45

Grilled Quail, Tzatziki, Zucchini Escabeche 48

Dry Aged PA T-Bone MP

Let Us Cook 125

A three percent service fee is applied to each check for our kitchen team

A three percent service fee is applied to each check for our kitchen team

my foup

my four