

STARTERS

- Bateau Salad—chickpeas, fresh & preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**
- Hearty Green Salad—lemon, shallot, garlic, chili flake and pecorino cheese **11**
- Octopus—chorizo, potato, egg **16**
- Carpaccio— pomme paillason, wild watercress, lemon **13**
- Chicken Liver Pâté—quince, pickled green walnuts, toast **14**
- Veal Sweetbreads—elderberry capers, pickled elderflowers, buerre blanc **18**
- Reuben Mille Feuille—braised brisket & smoked beef belly, purple cabbage, russian dressing, rye **11**
- Steak Tartare—beet ferment granite, pickled mustard seed, horseradish crème, sourdough toast **16**
- Spot Prawns—honey, walnut, cabbage, brussel’s sprouts **17**
- French Onion Soup—beef broth, caramelized onions, anchovy croutons, comté cheese **12**

BŒUF

Steaks butchered in house, sold by weight & served à la carte with your choice of butter. See chalkboard for today’s cuts. Our approach to preparing beef is about the whole animal. This is why you’ll see some lesser known steaks cut from our butcher, as well as limited amounts of cuts on the board. It is also the driving force behind our Chef’s Tasting Menu that highlights several different preparations of beef, accompanied by the season’s best



Chef’s Tasting Menu – 5 courses prepared for the whole table **75** per person

Tasting Menu Beverage Pairings **35**



Bateau Burger—house ground, dry aged, grass fed beef, semolina bun, onion jam, aioli, 8oz **17**

SIDES

Bread & Butter **5**

Frites & Aioli **6**

Creamed Swiss Chard— preserved lemon, crème fraîche **9**

Roasted Mushrooms—egg yolk, toasted garlic, marjoram **10**

Grilled Sunchokes—hazelnut milk, thyme, brown butter **10**

Buttery Mashed Potatoes **10**

BUTTERS & EXTRAS

Bone Marrow Butter or Preserved Lemon & Brown Butter **3**

Cranberry Ketchup, Aioli, Dijon Mustard or Fresh Horseradish **2**

20% SERVICE CHARGE

This charge is retained by the house, 100% of which is distributed to staff

**Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.*

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

Chef de Cuisine, Taylor Thornhill; Sous Chef, Justin Legaspi; Pastry Chef, Clare Gordon