

STARTERS

- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**
- Baby Lettuces—radishes, mint, toasted garlic and sherry vinegar **12**
- * Carpaccio— coffee aioli, marinated spring onions, spicy greens, onion ash **13**
- Beef Liver Pâté—spent grain, dandelion, cherries and px vinegar **12**
- Veal Sweetbreads—plums, prunes and basil **19**
- * Steak Tartare— sauerkraut, dill, cured yolk, rye toast **16**
- * King Salmon—crème fraîche, cabbage, whole grain mustard, pine **17**
- Dry Aged Beef Meatballs—broken black barley, kohlrabi, horseradish **11**
- Reuben Mille Feuille—smoked brisket & belly, purple cabbage, russian dressing, rye **12**

BŒUF

** Our approach to preparing beef is about the whole animal. Steaks butchered in house, sold by weight & served à la carte with your choice of butter. Our butcher, Tom, offers many unique cuts that change on a daily basis, with limited availability. See chalkboard for today's cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*



- * Chef's Tasting Menu – 5 courses prepared for the whole table **85** per person
- Tasting Menu Beverage Pairings **40**



SIDES

- Potato Chips— buckwheat honey, toasted sesame seeds **6**
- Frites & Aioli **6**
- Charred Escarole—smoked beef belly, sourdough crouton, soft egg, button mushroom **12**
- Fried Summer Squash—chickpea batter, squid ink, romesco **10**
- Baby Turnips—brown butter, apple, currants, champagne vinegar **12**
- Buttery Mashed Potatoes **10**

BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter, Anchovy or Vadouvan **3**
- Seasonal Ketchup, Aioli, Dijon Mustard, Horseradish Condiment **2**

20% SERVICE CHARGE

55% is distributed to employees directly serving guests. 20% is distributed to employees not directly serving guests.

The remainder is retained by the house to provide “living” wages and benefits to employees.

**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; Butcher, Tom Coss