

STARTERS

Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**

Chicories—shank confit, apple, shaved fennel, muscatel vinegar, toasted mustard seeds **14**

Beef Liver Pâté—spent grain, dandelion, quince, walnut, and apple balsamic **12**

* Carpaccio— coffee aioli, marinated onions, frisée, onion ash **13**

Veal Sweetbreads—plums, prunes and basil **19**

* Steak Tartare— sauerkraut, dill, cured yolk, rye toast **16**

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 **7**

Grilled Kales— anchovy dressing, sourdough crouton, parmesan, egg yolk, lime **12**

Fried Squash – squid ink-chickpea batter, romesco sauce, lemon **12**

Baby Turnips – brown butter, pickled apple, currants, cocoa nibs **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

20% SERVICE CHARGE

55% is distributed as gratuity to employees directly serving guests. 20% is distributed as gratuity 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