

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—burnt lemon, peppers, ink aioli **16**
- Carpaccio—salsa verde, salt & vinegar cured anchovies, sourdough croutons **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—pho flavors, jalapeno, bean sprouts, tender herbs, rice cracker **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.



- 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 **3**
- Preserved Lemon & Brown Butter **3**
- Cranberry Ketchup, Aioli or Dijon Mustard **2**
- Fresh Horseradish **2**

20% SERVICE CHARGE

100% of this charge is paid to employees. 55% of this charge is paid to employees "directly serving the customer."

**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

Thank you for dining at Bateau.