

## STARTERS

- Bateau Salad—chickpeas, fresh & preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**
- \* Chicories—peregion beans, fennel, cured beef belly, hen's egg, green goddess **13**
- Smoked Octopus—purple carrots, pine nuts, arbequina olives, fried mint oil **16**
- \* Carpaccio— pomme paillason, frilly purple mustard, lemon **13**
- Beef Liver Pâté—pickled sultanas, toast **10**
- Veal Sweetbreads—caramelized lemon, vadouvan **18**
- Spot Prawn Bisque—cream, apple, espellette pepper **6**
- \* Steak Tartare— oyster, house capers, preserved currant blossom, toast **16**
- Dry Aged Beef Meatballs—broken black barley, kohlrabi, horseradish **10**
- Reuben Mille Feuille—smoked brisket & belly, cabbage, russian dressing, rye **12**
- French Onion Soup—beef broth, caramelized onions, anchovy croutons, comté cheese **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 **75** per person

Tasting Menu Beverage Pairings **35**



## SIDES

Bread & Butter **6.5**

Frites & Aioli **6**

\* Cava-Butter Poached Cabbage—horseradish, chives, ikura **10**

Renee's Kale Gratin—cream, nutmeg, aged cheddar **10**

Beets—purple potatoes, forest mushrooms, xo sauce, egg yolk **10**

Buttery Mashed Potatoes **10**

## BUTTERS & EXTRAS

Butters: Bone Marrow, Preserved Lemon & Brown Butter, Anchovy or Nori **3**

Seasonal Ketchup, Aioli, Dijon Mustard or Horseradish condiment **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; Butcher, Tom Coss; Pastry Chef, Clare Gordon*