

STARTERS

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

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

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

* Carpaccio— turmeric, pickled rose, dill pollen, shallot **13**

* Steak Tartare— grain mustard, capers, nettle, smoked beef fat crackers **17**

Veal Sweetbreads—buerre blanc, unripe elderberries, elderflower **19**

Reuben Mille Feuille—smoked brisket & belly, purple cabbage, russian dressing, rye **13**

* French Onion Croquettes— black barley, comté cheese, fish sauce, egg yolk and dijon mustard **14**

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 **45**



SIDES

Potato Chips – buckwheat honey, sesame **6**

Frites & Aioli **7**

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

Carrots— sorrel, cream, verjus, cumin **12**

Roasted Sunchokes – argan oil, coffee aioli, olive tapenade, toasted seeds **12**

Buttery Mashed Potatoes **11** as Aligot **17**

BUTTERS & EXTRAS

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

Seasonal Ketchup, Aioli, Dijon Mustard, Horseradish-Pine 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