

STARTERS

- Wild Olives—green walnuts, baby apples and unripe plums in aromatic olive oil **7**
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**
- Sidewalk Salad—foraged greens and herbs, pickled flowers, yacon, cured egg yolk **14**
- * Carpaccio—falafel, yogurt, burnt eggplant, green coriander **13**
- Beef Liver Mousse—fruit paste, toasted brioche **12**
- * Steak Tartare—paddlefish caviar, egg yolk, tapioca crackers **20**
- Tongue Escabeche—capers, currants, sherry vinegar, carrots **16**
- Reuben Mille Feuille—smoked brisket, purple cabbage, russian dressing, rye **13**
- * Sautéed Heart—fermented mushroom, rowan, brown butter and wood sorrel with crackers **13**
- * French Onion Croquettes—black barley, comté cheese, garum, 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 **8**
- * Roasted Mushrooms—toasted garlic, marjoram, egg yolk **12**
- Creamed Stinging Nettles—sweet onion **12**
- Savoy Cabbage—cider butter, smoked trout roe, horseradish, chives **12**
- Buttery Mashed Potatoes **11** as Aligot **17**

BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter, Anchovy or Nori **3**
- Seasonal Ketchup, Aioli, Dijon Mustard, Horseradish-Pine Condiment
- Bread & Butter—beef fat brioche, Kerrygold grassfed butter **7**

20% SERVICE CHARGE

55% is distributed as gratuity to employees directly serving guests. 16.25% 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