

## STARTERS

- A Plate of Pickled Things—preserved wild and cultivated fruits and vegetables **8**
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette **13**
- Heirloom Tomato—crispy beef rillons, mayonnaise, brioche crumbs, nasturtium **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 **22**
- Tongue Escabeche—capers, currants, sherry vinegar, carrots **16**
- Reuben Mille Feuille—smoked brisket, sauerkraut, 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**
- Summer Truffle— lightly scrambled with egg **18**
- Summer Squash— xo, preserved lemon, crispy shallots, basil **12**
- Buttery Mashed Potatoes **11** as Aligot **17**

## BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter, Anchovy or Nori **3**
- Ketchup, Aioli, Dijon Mustard, Horseradish-Pine Condiment
- Bread & Butter —toasted 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*