

- 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**
- Chicories—shank confit, apple, shaved fennel, toasted mustard seed, apple balsamic and parmesan **14**
- *Carpaccio—falafel, yogurt, burnt eggplant, green coriander **13**
- Beef Liver Mousse—fruit paste, toasted brioche **12**
- Matsutake Mushrooms—lightly scrambled with egg **18**
- *Steak Tartare—paddlefish caviar, egg yolk, tapioca crackers **22**
- Spot Prawns—espelette pepper, creamy garlic-tendon sauce, toast **19**
- Reuben Mille Feuille—smoked brisket, sauerkraut, russian dressing, rye **13**
- *Sautéed Heart—fermented mushroom, rowan, brown butter and 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**
- Golden Beets—brown butter, preserved lemon, buckwheat **11**
- Renee's Kale Gratin—cream, nutmeg, aged cheddar **13**
- 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

41.5% is distributed as gratuity to employees directly serving guests. 11.5% 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. Tips in addition to this service charge are entirely optional. All additional tips are distributed directly 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