

STARTERS

A Plate of Pickled Things **8**

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

Hearty Greens— shallot, garlic, chili, lemon, parmesan cheese **14**

House Charcuterie— crackers, mustard **18**

*Steak Tartare—egg yolk, tapioca crackers **17**

Short Rib Croquettes—piquillo pepper aioli **14**



SIDES

Frites & Aioli **8**

Buttery Mashed Potatoes **11**

BUTTERS & EXTRAS

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

Ketchup, Aioli, Dijon Mustard



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. See chalkboard for today's cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*



CHEF'S TASTING MENU EXPERIENCE

* 5 courses prepared for the whole table, including steaks **125** per person



DESSERT

Boat Street Bread Pudding—rum butter, golden raisins, cream **12**

Tallow Cake—quince poached in pine cone syrup, vanilla buttercream **14**

Chocolate Sorbet— olive oil, sea salt **8**

Bon appetit!

**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; General Manager, Caitlyn Edson*