

STARTERS

A Plate of Pickled Things **8**

Potato Chips – buckwheat honey, sesame **7**

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

Chicories—anchovy dressing, croutons, toasted garlic, parmesan cheese **14**

Beets—pickled elderflower, rose hip seed oil, black garlic **14**

*Steak Tartare—paddlefish caviar, egg yolk, tapioca crackers **22**

Beef Liver Mousse—fruit paste, mustard, toasted brioche **12**

Croquettes—creamy short rib croquettes, mustard sauce **12**



SIDES

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

Frites & Aioli **8**

Creamed Nettles—sweet onion, nigella seed **12**

Bread & Butter —toasted beef fat brioche, butter **8**

BUTTERS & EXTRAS

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

Ketchup, Aioli, Dijon Mustard



BCEUF

** 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, **125** per person



**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.*