

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**
- Chicories—shank confit, apple, fennel, mustard seed, parmesan, apple balsamic **14**
- *Carpaccio— turmeric, pickled rose, dill pollen, shallot **13**
- Beef Liver Mousse—fruit paste, toasted brioche **12**
- Veal Sweetbreads—beurre blanc, unripe elderberries, elderflower **19**
- Reuben Mille Feuille—smoked brisket, purple cabbage, russian dressing, rye **13**
- *Steak Tartare— grain mustard, whey, garlic scapes, lovage, smoked beef fat crackers **17**
- *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 – 4 courses prepared for the whole table **100** 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**
- Rutabaga— stinging nettles, burnt leek, pine preserves **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