

# BAR SNACKS

<b>MARINATED OLIVES</b>	8
<b>DEVILED EGGS &amp; EGGS</b> smoked trout roe	3 ea
<b>BEEF JERKY</b> bacon fat candied peanuts	11
<b>BRANDADE FRITTERS</b> salt cod, aioli	9
<b>BEET HUMMUS</b> sumac, flatbread	10
<b>BBQ BACON SLIDERS*</b> fennel slaw, pickles	4 ea
<b>LOBSTER ROLL SLIDERS*</b>	9 ea
<b>SOPPRESSATA BRUSCHETTA</b> straciatella cheese, giardinera, sourdough	13
<b>GORGONZOLA &amp; FIG TARTINE</b> challah toast, pickled onion	12
<b>DEVILED ROCK SHRIMP TOAST</b> spicy chili salsa, cilantro, sourdough	15

# THE CUTS

44 <b>14 OZ. NY STRIP*</b> roasted shallot
48 <b>16 OZ. BONELESS RIB EYE*</b> pickled jalapeno
30 <b>WELLINGTON BY THE SLICE*</b>
42 <b>8 OZ. TENDERLOIN*</b> garlic confit
45 <b>18 OZ. PORK PORTERHOUSE*</b> house giardiniera

## SAUCES & BUTTERS

2 EACH

CHILI ARBOL | CHIMICHURRI | BORDELAISE | BERNAISE | RED WINE BUTTER  
— BLUE CHEESE BUTTER +3

## SIDES

10 EACH

**CHARRED BROCCOLINI**  
garlic confit

**BABY CARROTS**  
bacon fat roasted, chimichurri

**ROASTED MUSHROOMS**  
garlic, thyme

**FRIED CAULIFLOWER**  
sunflower romesco, whipped tahini

**WHIPPED POTATOES**  
butter, chives

**BRUSSELS SPROUTS**  
bacon, red pepper flakes, lemon

# SMALL PLATES

<b>BEETS</b> cucumbers, red onion, aleppo pepper, buttermilk-herb dressing	13
<b>CHARRED OCTOPUS*</b> shishito peppers, piquillo mojo, mint, cilantro	17
<b>SPICY TUNA CRUDO*</b> fennel, pistachio, calabrian chili	18
<b>STEAK TARTARE *</b> garlic-anchovy paste, cornichon, capers, shallots, dijon, pumpernickel	17
<b>WEDGE SALAD</b> bacon, cherry tomato, persian cucumber, pickled red onion, lemon, blue cheese dressing	13
<b>LITTLE GEM CAESAR</b> little gem lettuce, caesar dressing, bread crumbs, parmesan	12

# PLATES

<b>BURGER AND FRIES*</b> cheddar cheese, lettuce, house pickles, dijonnaise, pickled jalapeño	16
<b>TRUFFLE MUSHROOM BURGER*</b> gruyere, roasted mushrooms, black truffle aioli, lettuce, fries	19
<b>CRAB CAKE *</b> dill tartar sauce, spicy cucumber salad	22
<b>ROASTED HALF CHICKEN</b> baby carrots, chimichurri	25
<b>CHICKPEA &amp; RED QUIONA BOWL</b> chickpeas, red quinoa, roasted squash purée, fennel, pickled carrots, radish, pepita dukkah	17
<b>MEDITERRANEAN SEA BASS*</b> chickpeas, chorizo, fennel sofrito	35

Executive Chef: Rodney Staton, Sous Chef: Joey Hejtmerek  
20% added gratuity for parties of 6+

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk for foodborne illness.