

STARTERS

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

* Chicories—peregion beans, fennel, cured beef belly, hen's egg, green goddess **13**

Smoked Octopus—purple carrots, pine nuts, arbequina olives, fried mint oil **16**

* Carpaccio— pomme paillason, watercress, lemon **13**

Beef Liver Pâté—pickled sultanas, toast **10**

Veal Sweetbreads—caramelized lemon, vadouvan **18**

Spot Prawn Bisque—cream, apple, espellette pepper **6**

* Steak Tartare— oyster, house capers, preserved currant blossom, toast **16**

Dry Aged Beef Meatballs—broken black barley, kohlrabi, horseradish **10**

Reuben Mille Feuille—smoked brisket & belly, cabbage, russian dressing, rye **12**

French Onion Soup—beef broth, caramelized onions, anchovy croutons, comté cheese **12**

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 **75** per person

Tasting Menu Beverage Pairings **35**



* Bateau Burger—8 oz. house ground, dry aged, grass fed beef, semolina bun, onion jam, aioli **18**

Substitutions or modifications politely declined.

SIDES

Bread & Butter **6.5**

Frites & Aioli **6**

* Cava-Butter Poached Cabbage—horseradish, chives, ikura **10**

Renee's Kale Gratin—cream, nutmeg, aged cheddar **10**

Delicata Squash—brown butter, nuts & seeds, preserved roses, honey **10**

Buttery Mashed Potatoes **10**

BUTTERS & EXTRAS

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

Seasonal Ketchup, Aioli, Dijon Mustard or Horseradish condiment **2**

20% SERVICE CHARGE

This charge is retained by the house, 100% of which is distributed 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; Pastry Chef, Clare Gordon