

STARTERS

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

*Frisée Salad—beef belly, sourdough croutons, poached egg **12**

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

*Carpaccio—coffee aioli, celtuce, miner's lettuce, onion ash **13**

Beef Liver Pâté—pickled sultanas, toast **12**

Veal Sweetbreads—spot prawn sauce, pickled apple, chervil **19**

*Steak Tartare—beet green sauerkraut, dill, cured yolk, rye toast **16**

Dry Aged Beef Meatballs—broken black barley, kohlrabi, horseradish **11**

Reuben Mille Feuille—smoked brisket & belly, purple 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 **85** per person

Tasting Menu Beverage Pairings **40**



SIDES

Bread & Butter **6.5**

Frites & Aioli **6**

*Asparagus—nettles, egg yolk, salmon roe **12**

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

English Peas—burnt lemon, marcona almonds, tarragon and fresh cheese **12**

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