

Salad

PEA SHOOT SALAD

coraline endive ◦ brûléed figs ◦
grilled watermelon ◦ masago arare ◦
shallot-herb vinaigrette
12.75 (gf)

dino KALE

medjool dates ◦ heirloom apples ◦
aged gouda ◦ pine nuts ◦ agedashi
tofu ◦ apple cider vinaigrette
11.50 (gf)

LITTLE GEM

avocado-thai basil dressing ◦ charred
cotija ◦ olive mélange ◦ spiced pita ◦
roasted peppers
13.50 (gf modifiable)

shaved BRUSSELS SPROUTS

caesar vin ◦ turmeric breadcrumbs ◦
parmigiano reggiano ◦ lemon zest
13.50 (gf modifiable)

BBB

biscuits ◦ **b**acon ◦ honey **b**utter
7.50

Vegetable

half grilled ARTICHOKE

bagnacauda mayo
5.50 (gf)

roasted PARSNIPS

smoked yogurt ◦ crisped onions ◦
everything spices
12.50

charred CAULIFLOWER

cardamom ◦ crispy capers ◦ golden
raisins ◦ balsamic ◦ toasted almonds
11.50 (gf)

BROCCOLI di CICCIO

fresno chili ◦ garlic ◦ lemon zest ◦
shaved ricotta salata
10.75 (gf)

grilled BEET "STEAK"

grapefruit ◦ togarashi mac nuts ◦
beet beurre blanc ◦ watercress
15.75 (gf)

the FRIES

gochuchong ◦ buttermilk ◦ more
gochuchong
6.00

blistred SHISHITO PEPPERS

piquillo hollandaise ◦ bonito ◦
green onion ◦ buddha hand
12.00 (gf)

Meat

tomahawk PORK CHOP

salsify ◦ hen of the woods ◦ bacon
lardon ◦ serrano ◦ gingered soy ◦
pickled red onions
27.00

BISON STRIP LOIN

yuzu-black pepper ◦ crème fraîche ◦
grilled scallions ◦ shiitake demi-glace
32.00 (gf)

veal SWEETBREADS

aji amarillo ◦ heirloom carrot ◦
tomatillo relish ◦ quince jus ◦ coconut
15.00

smoked PORK RIBS

stone fruit bbq sauce ◦ citrus ◦
furikake
13.00 (gf)

UDON N' CHEESE

parm ◦ mozzarella ◦ manchego ◦
puffed quinoa ◦ lil smokies
12.00

prime NEW YORK STEAK

soy-shallot demi ◦ garlic marmalade ◦
radish salad
42.00

KIMCHI BACON BURGER

brisket blend ◦ american cheese ◦
kimchi ◦ crispy bacon ◦ sesame bun
15.95

(Medium Rare or Well Done only)

Fish

SHRIMP DUMPLINGS

suan la ◦ black garlic ◦ scallion ◦
fresno chili ◦ mustard greens
16.50

HAMACHI tataki

ohitashi spinach ◦ cilantro ◦ truffled-
ponzu ◦ castelvetrano olives ◦ parm
16.50

torn SALMON

pomegranate ◦ cucumber ◦ tzatziki ◦
black pepper sauce
23.00

MISO SWORDFISH

baby bok choy ◦ leeks ◦
wood ear mushrooms ◦ dashi
19.50

parisian SAFFRON GNOCCHI

spanish octopus ◦ shrimp ◦ chorizo ◦
hazelnut romesco ◦ heirloom
cherry tomato ◦ madeira-cippolini onions
18.00

grilled SCALLOPS

sunchokes three ways ◦ tatsoi ◦ onion ◦
juniper ◦ thyme
15.25 (gf)

BEER for the kitchen
1.00

Winged

maple leaf DUCK BREAST

beluga lentils ◦ romaine ◦ red pepper ◦
garlic confit ◦ sherry gastrique
17.25

KFC korean fried chicken

green onion ◦ sweet heat ◦ crispy garlic
8.50

butter milk fried QUAIL

crispy brussel sprouts ◦ candied
walnuts ◦ asian pear ◦ maple
14.25

GAME HEN mattone

cherry tomato ◦ meyer lemon confit ◦
heirloom carrot ◦ bloomsdale spinach
12.50 (gf)

Dessert 9.00 each

PANNA COTTA

cranberry compote ◦
persimmon-shiso salsa ◦
coconut flakes (gf)

BROWN BUTTER FINANCIER

roasted kabocha squash ◦
candied pecans ◦ soft cream

CHOCOLATE BOMBE

hazelnut ◦ caramel sauce ◦
soft cream (gf modifiable)

THE MIDNIGHT RUN

peanut butter soft serve ◦
candied bacon ◦ brûléed
bananas ◦ toasted peanuts (gf)