



SNACKS

- RAW MARKET OYSTERS** CLASSIC ACCOMPANIMENTS 26
- SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 31
- ARTISANAL CHEESE** CHEF'S SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS 19
- HUMMUS & FALAFEL** POMEGRANATE, TAHINI, TOMATO JAM 17
-  **AHI TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 29
- CAVIAR & "FRENCH FRIES"** POMMES ANNAS, SIBERIAN SUPREME CAVIAR, GRUYÈRE CHEESE 36

SALADS

MIXED GREENS

LEMON THYME VINAIGRETTE, SHAVED CARROTS 19

CAESAR SALAD

GARLIC STREUSEL, WHITE ANCHOVY, PARMESAN VINAIGRETTE 18

THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19

SUPPLEMENTS

PETITE FILET 30

CHICKEN PAILLARD 18

DUCK CONFIT 22

BURGERS AND STEAKS

PRIME STEAK BURGER CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 24

QUINOA-VEGGIE BURGER ARUGULA PESTO, FENNEL SALAD 20

HERITAGE TURKEY BURGER GUACAMOLE, PEPPERJACK CHEESE, HARISSA AÏOLI 20

STEAK FRITES HANGER STEAK, GARLIC FRIES 47

SIDES & ACCOMPANIMENTS

SAUTÉED KALE 16

TRUFFLE MAC & CHEESE 17

TRIO OF DUCK FAT FRIES 12

SAUTÉED BROCCOLINI 16



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS