



## SNACKS

- RAW MARKET OYSTERS** CLASSIC ACCOMPANIMENTS 26
- SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSE RADISH 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
- SALMON MOUSSE** PASTRAMI SPICE, RED ONION, LAVASH CRACKER 10
- PEI MUSSELS** N'DUJA, SHAVED FENNEL, LEMON CONFIT, SAFFRON CROSTINI 22
- CRISPY DUCK WINGS** SPICED BOURBON GLAZE 15
- TOKYO TOTS** OKONOMIYAKI SAUCE, BONITO FLAKES, KEWPIE MAYO, TROUT ROE 12

## SALADS

- MIXED GREENS**  
TOMATO, ONION, CHAMPAGNE VINAIGRETTE 19
- CAESAR SALAD**  
GARLIC STREUSEL, WHITE ANCHOVY, PARMESAN VINAIGRETTE 18
- THE 'WEDGE'**  
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19
- HEIRLOOM TOMATO & MELON SALAD**  
WHIPPED BURRATA, CALABRIAN CHILI, COMPRESSED MELON 22

**SUPPLEMENTS**

- PETITE FILET 30
- CHICKEN PAILLARD 18
- SALMON 16

## BURGERS AND MAINS

- PRIME STEAK BURGER** CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 24
- ELYSIAN FIELDS LAMB BURGER** LABNEH, RED ONIONS, ROASTED TOMATOES 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
- ROASTED SALMON** GINGER GARLIC CRUMBLE, HERB SALAD, MALA OIL 27

## SIDES & ACCOMPANIMENTS

- SAUTÉED SPINACH** 14
- TRUFFLE MAC & CHEESE** 17
- TRIO OF DUCK FAT FRIES** 12
- SAUTÉED BROCCOLI RABE** 16



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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