



SNACKS

- RAW MARKET OYSTERS** CLASSIC ACCOMPANIMENTS 26
- SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 36
- 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 33
- 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 19
- THE 'WEDGE'**
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19
- BIBB SALAD**
RADICCHIO, VADOUVAN CHICKPEAS, RADISH 17

SUPPLEMENTS

- PETITE FILET 30
- CHICKEN 18
- SALMON 16

BURGERS AND MAINS

- PRIME STEAK BURGER** CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 24
- WAGYU BURGER** DOUBLE 7X BEEF PATTIES. WHITE CHEDDAR, SAUTÉED ONIONS, SECRET SAUCE 25
- 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 54
- SALMON COLLAR** GINGER GARLIC CRUMBLE, HERB SALAD, MALA OIL 27

SIDES & ACCOMPANIMENTS

- SAUTÉED SPINACH** 16
- TRUFFLE MAC & CHEESE** 19
- TRIO OF DUCK FAT FRIES** 14
- SAUTÉED BROCCOLI RABE** 17



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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