



# SNACKS & SALADS

## OYSTERS ON THE HALF

NORTH & MID-ATLANTIC REGION, CHAMPAGNE MIGNONETTE 30

## SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38

## 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, TRIO OF PEPPERS, HABANERO-SESAME OIL 35

## CRISPY DUCK WINGS

SPICED BOURBON GLAZE 15

## TOKYO TOTS

OKONOMIYAKI SAUCE, BONITO FLAKES, KEWPIE MAYO, TROUT ROE 12

## CLASSIC CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL

PARMESAN VINAIGRETTE 19

## THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, RED ONION

BUTTERMILK DRESSING 21

## TRUFFLE MAC & CHEESE

AGED WHITE CHEDDAR, BLACK TRUFFLE 19



## TRIO OF DUCK FAT FRIES

HERB & GARLIC, TRUFFLE, OLD BAY 14

### SALAD ADDITIONS

SKIRT STEAK 24

CHICKEN 18

SALMON 16

# BURGERS AND MAINS

## PRIME STEAK BURGER

AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE, LITTLE GEM SLAW 24

## WAGYU DOUBLE BURGER

AMERICAN CHEESE, SAUTÉED ONIONS, SECRET SAUCE 25

## QUINOA BURGER

ARUGULA PESTO, FENNEL SALAD 20

## HERITAGE TURKEY BURGER

GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 20

## LOCAL LAMB BURGER

LABNEH, GRILLED RED ONIONS, TOMATO CONFIT, ARUGULA 24

## STEAK FRITES

PRIME HANGER STEAK, AJI VERDE, GARLIC HERB FRIES 54



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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