

DEEP DISH FOCACCIA (v) SMOKED MOZZARELLA & SPICED TOMATOES	12
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APPETIZERS	
MUSHROOM CARPACCIO (v) fennel barigoule, baby arugula	16
MARINATED LEEKS (v) gribiche, malted potatoes	12
TUNA CRUDO pickled kohlrabi, salsa verde, fresno chiles*	16
WAGYU BEEF TARTARE smoked sour cream, potato crispies*	22
SMOKED SALMON buckwheat blini, lemon creme fraiche, caper vinaigrette	15
GRILLED OCTOPUS romesco roasted tomato, castelvetrano olives	19
ORGANIC POLENTA king trumpet mushrooms, summer squash	16

LETTUCES	
TIE DYE BOSTON (v) roasted beets, coach farms goat cheese, blackberry vinaigrette	16
RAFAEL (v) roasted carrots, english pea tabouleh, curry raisin vinaigrette	14
BABY KALE pickled quail egg, red onion, caesar	15
TANGO AND RED OAK (v) olive relish, julianna cheese, tomato vinaigrette	17
CORALINE soft poached egg, bacon-cider vinaigrette, rosemary*	18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SNACKS	
CRUDITES (v)	15
EGGS DIJONNAISE (v)	8
SHRIMP STUFFED SHISHITO PEPPERS	14
TOOTHPICK PORK BELLY	14
CALAMARI TEMPURA	12
ON ICE	
EAST COAST OYSTERS*	18
WEST COAST OYSTERS*	20
CHILLED LOBSTER	18
MINI TOWER*	65
CLAM ESCABECHE*	16
SHRIMP COCKTAIL	20
ALASKAN KING CRAB	22
MAX TOWER*	95
SIMPLY ROASTED	
BROOK TROUT, SOFT HERB VINAIGRETTE	29
SPATCHCOCK POUSSIN, CALIFORNIA CARROTS	34
SPICE CRUSTED LAMB RACK, CUMIN YOGURT	45
PRIME RIB, SMOKED AU JUS*	62
38oz PORTERHOUSE, BEEF FAT POTATOES* (Serves Two)	125
SIDES	
FRENCH FRIES, CHEDDAR FONDUE (v)	10
MISO SPINACH, HAZELNUTS (v)	8
ROMANESCO, ROASTED GARLIC BUTTER (v)	12
POTATO PUREE (v)	10
- PRE ORDER -	
CHOCOLATE SOUFFLÉ	
GRAND MARNIER ICE CREAM SERVES TWO	
24	

PASTA	
CARROT BOLOGNESE (v) whole wheat lumache, braised mushrooms & walnuts	14 / 26
BROCCOLI CACIO E PEPE (v) rigatoni, dried tomato, pecorino	15 / 28
KING CRAB tagliatelle, cherry pepper, sourdough breadcrumbs	24 / 39
CORN RAVIOLI chanterelles, black truffles	19 / 34

ENTREES	
ROASTED CAULIFLOWER TAGINE (v) tunisian spices, tamarind tofu	24
SWORDFISH sungold tomatoes, birds beak peppers, spiced yogurt	28
CENTER CUT SALMON uni hollandaise, pearl onions*	33
ATLANTIC DIVER SCALLOPS gigante beans, asparagus, roasted tomato	37
RYE FRIED CHICKEN radish salad, mustard katsu	28
SPICY LAMB MERGUEZ SAUSAGE pommes puree, cured lemon	31
BROILED PETIT FILET MIGNON bone marrow butter, miso spinach*	36
LONG ISLAND DUCK panisse, duck pave	36

BILLBOARD BURGER DRY AGED, BACON-MUSHROOM MARMALADE FRENCH FRIES, CHEDDAR FONDUE*	26
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CHEF JOHN FRASER