

DEEP DISH FOCACCIA (v) SMOKED MOZZARELLA & SPICED TOMATOES	16
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APPETIZERS	
TIE DYE BOSTON (v) roasted beets, coach farms goat cheese, blackberry vinaigrette	18
MUSHROOM CARPACCIO (v) fennel barigoule, baby arugula	18
TUNA CRUDO pickled kohlrabi, salsa verde, fresno chiles*	17
WAGYU BEEF TARTARE smoked sour cream, potato crispies*	22
GRILLED OCTOPUS orange ponzu, sweet peppers	20

SALADS	
CHINESE CHICKEN cabbage, water chestnuts, peanuts	24
COBB avocado, bacon, blue cheese, poached chicken	23
TURKISH MEZZE (v) NIX hummus, charred eggplant, tumeric egg*	25
BABY ROMAINE kale caesar dressing, parmesean	16

SANDWICHES	
HAM AND CHEESE CROISSANT mornay, whole grain mustard, gruyere	16
LOBSTER ROLL spiced poppy seed mayo, toasted brioche, avocado	25

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

Snacks

Eggs Dijonnaise (v) 8

Shrimp Stuffed Shishito Peppers 14

Toothpick Pork Belly 14

On Ice

<i>Crudites (v) 15</i> NIX hummus and avocado ranch	<i>Clam Escabeche* 16</i> sweet pepper vinaigrette
<i>Oysters* 20</i> beausoleil or kumamoto	<i>Poached Shrimp 20</i> cocktail sauce
<i>Chilled Lobster 18</i> preserved lemon, orange, fennel	<i>Alaskan King Crab 22</i> lemon pepper aioli

Mini Tower 75*

crudites and dips, poached shrimp, clam escabeche, east and west coast oysters

Max Tower 95*

crudites and dips, poached shrimp, clam escabeche, east and west coast oysters, salmon tartar,
alaskan king crab, chilled lobster

Simply Roasted

<i>Brook Trout 29</i> soft herb vinaigrette, shaved fennel	
<i>Spatchcock Poussin 34</i> california carrots	
<i>Broiled Petit Filet Mignon 42</i> bone marrow butter, miso spinach	

Sides

Miso Spinach, Hazelnuts (V) 10

Brussel Sprouts, Roasted Garlic Butter (V) 12

Pommes Puree (V) 10

Pommes Frites, Cheddar Fondue (V) 10

- PRE ORDER -
CHOCOLATE SOUFFLÉ
GRAND MARNIER ICE CREAM
SERVES TWO
26

PASTA	
CARROT BOLOGNESE (v) whole wheat lumache, braised mushrooms & walnuts	16 / 31
BROCCOLI CACIO E PEPE (v) rigatoni, pecorino	17 / 32
KING CRAB tagliatelle, cherry pepper, sourdough breadcrumbs	24 / 39

ENTREE	
ROASTED CAULIFLOWER TAGINE (v) tunisian spices, tamarind tofu	26
CENTER CUT SALMON gigante beans, leeks, hollandaise	34
STEAMED BLACK BASS sweet potato curry, chicory, pomegranate seeds	32
RYE FRIED CHICKEN radish salad, mustard katsu	29
MARINATED SKIRT STEAK broccoli rabe, shiso chimichurri*	31

BILLBOARD BURGER DRY AGED, BACON-MUSHROOM MARMALADE FRENCH FRIES, CHEDDAR FONDUE*	28
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CHEF JOHN FRASER