

THE TERRACE

DEEP DISH FOCACCIA (v)
SMOKED MOZZARELLA & SPICED TOMATOES 12

APPETIZERS

TIE DYE BOSTON (v) 14
roasted beets, coach farms goat cheese,
blackberry vinaigrette

MUSHROOM CARPACCIO (v) 14
fennel barigoule, baby arugula

TUNA CRUDO 16
pickled kohlrabi, salsa verde, fresno chilies*

MARINATED LEEKS 12
gribiche, malted potatoes*

WAGYU BEEF TARTARE 22
smoked sour cream, potato crispies*

GRILLED OCTOPUS 19
romesco, castelvetrano olives

SALADS

CHINESE CHICKEN 24
cabbage, water chestnuts, peanuts

COBB 23
avocado, bacon, blue cheese, poached chicken

TURKISH MEZZE (v) 25
NIX hummus, charred eggplant, tumeric egg*

KALE 20
poached shrimp, avocado, green goddess

SANDWICHES

FRENCH DIP 22
horseradish cream, smoked au jus

HAM AND CHEESE CROISSANT 13
mornay, whole grain mustard, gruyere

LOBSTER ROLL 25
spiced poppy seed mayo, toasted brioche, avocado

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

PASTA

CARROT BOLOGNESE (v) 14 / 26
whole wheat lumache, braised mushrooms & walnuts

BROCCOLI CACIO E PEPE (v) 15 / 28
rigatoni, pecorino

ARTICHOKE FARROTTO (v) 18 / 34
winter truffles

KING CRAB 24 / 39
pappardelle, cherry pepper, sourdough breadcrumbs

ENTREE

CAST IRON SKILLET CAULIFLOWER (v) 24
tunisian spices, tamarind tofu

CENTER CUT SALMON 33
uni hollandaise, pearl onions, dill*

MAHI MAHI A LA PLANCHA 28
cajun butter, creamy grits

RYE FRIED CHICKEN 28
radish salad, mustard katsu

MARINATED SKIRT STEAK 31
broccoli rabe, shiso chimichurri*

CHOCOLATE SOUFFLÉ

GRAND MARNIER ICE CREAM
SERVES TWO

24

