

TO BEGIN

- Oysters on the 1/2 shell – half dozen shucker’s choice with mignonette and lemon **30**
- Oyster Flight – half dozen sucked oysters with 3 agave pairings, sangrita, mignonette, lemon **60**
- Jerky—smoked and spiced shank **4 /oz**
- Potato Chips – wildflower honey, sesame **8**
- Wild Olives—fermented plums and brined baby apples in aromatic olive oil **8**
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette **16**
- Chicories– crispy shank, apple, mustard seed, parmesan, moscatel vinegar **20**
- Beets—black olive, pistachio, sherry vinegar, ajwain **18**
- *Steak Tartare—umeboshi, ikura, egg yolk, tapioca crackers **23**
- Beef Liver Mousse—fruit paste, grain mustard, toasted brioche **16**
- Mushroom Parfait—mushroom molasses, pickled pearl onions, caraway crackers **16**
- *Bresaola—pickled guindilla peppers, Calabrian chili **18**
- *Roast Beef Tongue – sauce gribiche, mustard oil, parsley **14**
- *French Onion Croquettes—pearl barley, gruyere cheese, garum, egg yolk and dijon mustard **18**



SIDES

- Buttery Mashed Potatoes **14** as Aligot **18**
- Frites & Aioli **11**
- Creamed Nettles, sweet onion, nigella seed **15**
- Roasted Mushrooms—toasted garlic, marjoram, soft egg **17**



BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter, Nori, or Anchovy **3**
- Ketchup, Aioli, Dijon Mustard



BŒUF

** Our approach to preparing beef is about the whole animal. Steaks butchered in house, sold by weight & served à la carte with your choice of butter. See chalkboard for today’s cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*



CHEF’S TASTING MENU EXPERIENCE

- * 5 courses prepared for the whole table, **125** per person
- Beverage pairings* **75** per person

**Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.*
Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.
*Chef de Cuisine: Taylor Thornhill * Sous Chef: Chris Sasan * General Manager: Jamie Irene * Bar Manager: Bri Romero*

