

STARTERS

- Potato Chips – wildflower honey, sesame, buckwheat 7
- Wild Olives—green walnuts, baby apples and unripe plums in aromatic olive oil 8
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette 13
- * Chicories—anchovy dressing, croutons, toasted garlic, parmesan cheese 14
- Billy’s Tomatoes—crispy beef confit, mayonnaise, brioche crumbs, pimenton 19
- * Steak Tartare—paddlefish caviar, egg yolk, tapioca crackers 22
- Beef Liver Mousse—fruit paste, mustard, toasted brioche 12
- * French Onion Croquettes— black barley, gruyere cheese, garum, egg yolk and dijon mustard 14



SIDES

- Buttery Mashed Potatoes 11 as Aligot 17
- Frites & Aioli 9
- Summer Squash—soft egg, xo sauce, crispy shallots, basil 13
- Brown Butter Braised Radishes—cumin, oregano, mint, smoked orange 11

BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter 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
- Wine pairings* 45 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: Justin Legaspi * General Manager: Jenna DeRobbio * Bar Manager: Jen Rae*

