

STARTERS

Jerky—smoked and spiced bottom round **4/oz**

Potato Chips – wildflower honey, sesame **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—crispy shank confit, apple, fennel, mustard seed, parmesan, apple balsamic **17**

*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**

Renee's Kale Gratin—cream, nutmeg, aged cheddar **14**

Roasted Mushrooms—toasted garlic, marjoram, soft egg **16**

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*