



## STARTERS

<b>POTATO PARKER HOUSE ROLLS</b> BROWN BUTTER & FLAKEY SEA SALT <b>(V)</b>	<b>9</b>
<b>PERUVIAN CORN 'CEVICHE'</b> CILANTRO, AJI AMARILLO, LIME & CRISPY CANCHA CORN <b>(VG)</b>	<b>16</b>
<b>LOCALLY MADE BURRATA</b> "PAN CON TOMATE", CORTO OLIVE OIL & SHERRY VINEGAR <b>(V)</b>	<b>19</b>
<b>BRUSSELS SPROUTS 'CAESAR'</b> COOKED & RAW, PARMIGIANO & GARLIC CRUMBS <b>(V)</b>	<b>18</b>
<b>[EATING] HOUSE SALAD</b> MAPLE VINAIGRETTE, APPLEWOOD BACON & FARMER'S CHEESE	<b>17</b>
<b>GRILLED BROCCOLINI SALAD</b> "GREEK GODDESS", CHICKPEAS, PICKLED ONION & MINT <b>(V)</b>	<b>18</b>
<b>TWICE COOKED CAULIFLOWER</b> LIME 'BEURRE BLANC', SLOW COOKED GARLIC & CHIVE <b>(V)</b>	<b>21</b>
<b>GRILLED HEIRLOOM CARROTS</b> SWEET & SOUR PEANUTS, TOGARASHI, RED MISO & LIME <b>(VG)</b>	<b>17</b>
<b>NASHVILLE HOT ROCK SHRIMP</b> BUTTERMILK-ROASTED GARLIC RANCH, LEMON & CAYENNE	<b>18</b>
<b>AMERICAN CAVIAR</b> SALT AND VINEGAR TATER TOTS & 'EVERYTHING' CRÈME FRAICHE	<b>24</b>
<b>YELLOWFIN TUNA TARTARE</b> EGG YOLK 'CHIMICHURRI', JALAPENO & CRISPY POTATOES	<b>26</b>
<b>ROASTED BONE MARROW 'AU POIVRE'</b> SHALLOT MARMALADE, BORDELAISE & SOURDOUGH	<b>28</b>

## MAINS

<b>BUTTERNUT SQUASH RAVIOLI</b> VADOUVAN CURRY CREAM, SPICED PEANUTS & HERBS <b>(V)</b>	<b>35</b>
<b>PASTA 'CARBONARA'</b> EGG YOLK, BREADCRUMBS, HERITAGE BACON & BLACK TRUFFLE	<b>39</b>
<b>SEA SCALLOPS 'A LA PLANCHA'</b> ROMESCO 'SALAD', SPRING ONION & BURNT ONION CARMEL	<b>38</b>
<b>AMISH RAISED HALF CHICKEN</b> HEIRLOOM CARROTS, MARSALA & ROASTED CHICKEN JUS	<b>36</b>
<b>BUTTERMILK FRIED CHICKEN THIGHS</b> DRESSED GREENS, CARROT 'HOT SAUCE' & LEMON	<b>34</b>
<b>'FRENCH DIP' BURGER</b> CHEDDAR, CARAMELIZED ONION, BRIOCHE, BEEF 'AU JUS' & FRIES	<b>27</b>
<b>'VACA FRITES'</b> BEEF SHORT RIB, 'MOJO' BUTTER, CITRUS BORDELAISE & YUCA 'STEAK FRIES'	<b>44</b>

## A LA CARTE

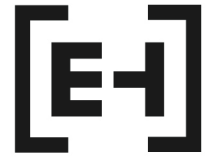
<b>7oz. ALASKAN HALIBUT</b> MUNIERE BUTTER & ROASTED LEMON	<b>38</b>
<b>GRILLED AUSSIE LAMB CHOPS</b> 'GREEK GODDESS' & CORTO OLIVE OIL	<b>49</b>
<b>8oz. PRIME BEEF FILET MIGNON</b> ROASTED ONION & RED WINE BORDELAISE	<b>62</b>
<b>14oz. GRILLED PRIME NY STRIP</b> BLACK PEPPER & MESQUITE SMOKED OIL	<b>59</b>

## SIDES \$9

**YUCA 'STEAK FRIES' & EH ADOBO | FRENCH FRIES & HEINZ KETCHUP  
GREEN SALAD & VINAIGRETTE | GRILLED BROCCOLINI & LEMON  
CRISPY BRUSSELS SPROUTS & MISO | GRILLED HEIRLOOM CARROTS**

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

CHEF/OWNER GIORGIO RAPICAVOLI    CHEF DE CUISINE MANNY PERDOMO    SOUS CHEF MICHAEL GONZALEZ



## SPECIALTY COCKTAILS \$18

### **SIBERIAN KISS**

GREY GOOSE VODKA, CHAREAU ALOE LIQUEUR, CUCUMBER, MINT & LIME

### **POST-IT NOTE**

UNA VODKA, FRENCH ORANGE LIQUEUR, LAMBRUSCO, CITRUS & ORANGE BITTERS

### **THE BLACK PARADE**

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY, ACTIVATED CHARCOAL & PEPPER

### **STILLWELL ANGEL**

NO. 3 LONDON DRY GIN, LEMON, CRÈME DE PECHE & GIFFARD APRICOT LIQUEUR

### **MR. PINK**

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT LIQUEUR & COCONUT CORDIAL

### **SCOTTY DOESN'T KNOW**

BRUGAL 1888 RUM, ORGEAT, DRY CURACAO, DISARONNO, LIME & ALMOND BITTERS

### **DOLORES STREET**

PATRON TEQUILA BLANCO, ANCHO REYES VERDE, LYCHEE & SWEET AND SOUR SALT

### **THE BIRDS & THE BEES**

DEL MAGUEY VIDA MEZCAL, ORANGE BLOSSOM HONEY & FLORIDA GRAPEFRUIT

### **JAZZ FLUTE**

ABERFELDY 12 YEAR SCOTCH, CARPANO ANTICA VERMOUTH, APEROL & BURNT ORANGE

### **E.H. OLD FASHIONED #2**

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT LIQUEUR & VANILLA BITTERS

## BEER

<b>LAGER</b> OFF SITE NANO BREWERY / 16 OZ. DRAFT	<b>8</b>
<b>AMBER ALE</b> DREAM STATE BREWING COMPANY. / 16 OZ. DRAFT	<b>8</b>
<b>IPA</b> LINCOLN'S BEARD BREWING COMPANY / 16 OZ. DRAFT	<b>8</b>
<b>BLONDE ALE</b> LOST CITY BREWING COMPANY / 12 OZ. CAN	<b>7</b>
<b>SOUR ALE</b> TRIPPING ANIMALS COMPANY / 16 OZ. CAN	<b>10</b>

## ZERO-PROOF \$11

### **ICEBERG THEORY**

SEEDLIP GARDEN 108, CUCUMBER, MINT, LIME & SODA WATER

### **PARROTHEAD**

SEEDLIP GROVE 94, CITRUS, AGAVE NECTAR & SPICED SALT