



Small Plates

MARKET OYSTERS*

Champagne Mignonette / Cocktail
Sauce / MP ⑥

CONFIT CHICKEN WINGS

Bourbon Glaze (or) Buffalo
Gardiniera / 10 ⑥

SMOKED TROUT TARTINE

Arugula / Radish / Red Onion /
Fried Capers / 12

GRILLED LAMB RIBS

Blood Orange Glaze /
Chimmichurri / 12

CARAMELIZED BRUSSELS SPROUTS

Lardon / Pickled Shallots /
Almond Toffee / Mustard
Vinaigrette / 10 ⑥ ⑦

FRIED CALAMARI

Chili Agridulce / Preserved
Tomato / Spanish Olive / Red
Bell Pepper / 12

SHAVED OCTOPUS

Preserved Mushroom /
Broccoli Kimchi / Lotus Root
Chips / Black Garlic
Vinaigrette / 12

DUCK POTSTICKERS

Sweet Ginger-Soy Glaze /
Scallions / 10

SPANISH MUSSELS*

Sofrito Broth / Chorizo / Grilled
Bread / Saffron Citrus
Aioli / 15 ⑥

ARTISAN CHEESE

Kitchen Choice of Three Cheeses
& Accoutrements /
House Bread / 6 / 15

Large Plates

DUCK BREAST*

White Bean Cassoulet /
Bone Marrow / Duck Fat
Pangritata / 25

ICELANDIC COD

Marble Potato / Lardon /
Celery Salad / Clam Chowder
Sauce / 20

STEAK FRITES*

Kobe Strip / Pommes Frites /
Mushroom Bordelaise / 25 ⑥

LAMB BOLOGNESE

Bucatini / Sheep's Milk Pecorino /
Arugula / 20

ROASTED ACORN SQUASH

Coconut Milk Risotto /
Grilled Asparagus / Soubise
Onions / Toasted
Almonds / 19 ⑦ ⑥

CENTRAL BOXCAR BURGER*

House Made Bun / Caramelized
Onions / Bacon / Blue Cheese /
Fries / 14

Salads

TUSCAN GREEN SALAD

Tuscan Greens / Apples / Dried
Cranberries / Goat Cheese / Red
Onions / Champagne
Vinaigrette / 9 ⑥

SPANISH WEDGE

Baby Romaine / Chorizo / Marcona
Almonds / Hard Boiled Egg /
Manchego Cheese / Garbanzo
Puree / Olive Vinaigrette / 12 ⑥

➔ Add Protein

Bacon 2, Grilled Chicken 5,
Grilled Shrimp 7, Grilled Steak* 5,
Avocado 2

⑥ - Gluten-Free by Request ⑦ - Vegan by Request

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

