

## Starters for the table

**milkrolls** hazelnut honey, citrus conserva  
**croissant** butter, jam or honey  
**blueberry muffin** streusel topping, butter  
**onion soup gratinée** beef broth, baguette crostini, cave-aged gruyere

## Breakfast. eggs & such served from 9am-3pm

**bagel & lox** plain bagel, cream cheese, tomato, shaved red onion, capers & pickles  
**omelet** aged cheddar, fontina, gouda, tomato, chives, baby field greens  
**two eggs** your way, bacon, country toast, butter, jam  
**shakshouka** soft eggs, stewed tomatoes & peppers, kale, lebne, flat bread & dukkah  
**granola french toast** whipped ricotta, goji berries, honey & almonds  
**classic benedict** english muffin, slab bacon, poached eggs & hollandaise  
**breakfast sando** tavern ham or sausage, egg omelet, american cheese, aioli, tots  
**steak & eggs** 12oz NY steak, grilled onion, chimichurri, sunny side eggs  
**corn beef hash** skillet fried with shredded potatoes, poached eggs, pico & cheddar  
**chili con carne** scrambled eggs, avocado, salsa fresca, crema, farmers cheese

## Charcuterie & Fromage

daily selection of artisan cured meats and cheeses  
 seasonal jams, nuts, dried fruits, & crusty breads

platter of smoked and cured fish and shellfish  
 pickles, spread, crackers, & vegetable crudite

## Plates de Dujour

### Monday

lobster thermidor  
 truffle mac & cheese, haricot vert

### Tuesday

porchetta  
 wild arugula, parmesan, country bread

### Wednesday

gnocchi & the duck  
 chanterelle mushroom, slow egg, pecorino

### Thursday

pork schnitzel  
 warm olive oil potato salad, dill, crema

### Friday

halibut  
 white wine, butter, clams, fennel, lemon

### Saturday

spiced lamb tagine  
 almond cous cous, preserved lemon, olives

### Sunday

braised shortrib  
 polenta, charred kale, root veg jus

## Sides

double dutch fries, garlic confit, fine herbs & sauce mornay  
 onion rings, curry ketchup & goddess dip  
 creamed spinach, fontina  
 smashed potatoes, slab bacon & roasted garlic gravy  
 cavatappi pasta, mac & cheese, aged cheddar  
 soft scrambled eggs, chives & sea salt  
 tots, aioli & ketchup  
 hash browns, herbs & sour cream  
 breakfast potatoes: onions, peppers, onions, & farmers cheese

## Sauces

house made steak sauce, fresh wasabi, yuzu kosho butter, chimichurri  
 onion jus, blue cheese fondue, bearnaise, au poivre, bordelaise

## Raw Bar

bloody mary oyster shooter, fried uni chips  
 chilled ½ lobster, split and dressed  
 colossal shrimp, gin cocktail sauce  
 alaskan snow crab cocktail, hot mustard & condiments  
 \*\*\*daily market fish selection MP  
 osetra caviar 1/2 oz, traditional accompaniments

## Oysters

*mignonette, hot sauces and condiments*  
 kumamoto, south puget sound, wa  
 malpaque, canada, bc

## Deluxe Shellfish Tower

12 lb alaskan snow crab, whole maine lobster,  
 dozen oysters & 6 shrimp

## Steam Kettles

daily steamers drawn butter, grilled lemon  
**new england clam chowder**  
**manhattan clam chowder**  
**maine lobster & sweet white corn**  
**bouillabassie** buttered baguette, rouille  
**caldo** prawns, corn, chili oil, cilantro  
**shellfish pot**, scallops, clams,  
 mussels, maitake, curry flavors  
**pan roast** cream, butter, clam juice, chili  
 buttered rice, oyster, clams, shrimp, scallops  
 & daily market fish

## Salads

**simple salad** heirloom tomatoes, avocado, radish, red onion, cucumber, citrus vin  
**escarole** croutons lardons, anchovy-parmesan dressing  
**butter lettuce** avocado, point Reyes blue cheese, heirloom tomato, creamy tarragon dressing  
**salt roasted red beet** watercress, farro verde, raisin, pistachio goat cheese, rye crisp  
**chopped salad** hard-boiled egg, tomatoes, salami, olives, peperoncino, ricotta salata, oregano vin  
 \*add half rotisserie chicken, berbere spice, lemon, EVOO

## Sandwiches

**turkey avocado club** roasted turkey, bacon, lettuce, tomato, cheddar, dijonnaise  
**cubano** roast pork, ham, slab bacon, pickles, mustard, mayo & soft roll  
**tuna melt** olive oil & rosemary poached tuna, tomato, havarti, sprouts, pickles  
**reuben** corned beef, kraut, russian dressing on rye, coleslaw  
**blt** bacon, lettuce, tomato, mayo, sourdough  
**burger** dry age blend, pickles, tomato, grilled onion, lettuce, american cheese & sauce on milk bun  
 \*add bacon \* add fried egg \*add avocado

## Entrees

**rotisserie chicken** butchers spice, wild mushrooms, baby root veg, sauce vin jaune  
**roasted wild salmon** shelling beans & lentils, chanterelle mushrooms, smoked tomato nage  
**lamb chop "frites"** roasted eggplant puree, ratatouille, persillade  
**shrimp & crab ravioli** blistered winter beans, brown butter  
**pork cheek sugo** fresh pasta, currents, wilted greens

## Pizza From The Hearth Oven

**o.g.** oven cured tomato, fior di latte mozzarella, garlic, basil  
**carnage** pepperoni, pancetta, fennel sausage, provolone, smoked mozzarella, calabrian chilies  
**truffle** mushroom fontina, taleggio, fried sage  
**carbonara** pork belly, bacon, pancetta, soft egg, mozzarella, provolone, black pepper  
**burrata pie** provolone, squash blossom, fried rosemary, shaved pistachio, orange oil

## Wood & Charcoal Burning Grill

24oz	cc natural porterhouse
14oz	double cut rib eye
10oz	flat iron
8oz	filet mignon
20oz	dry-aged 30 days, bone-in rib eye

True Japanese 100% Wagyu Beef, Miyazaki Prefecture, Kyushu, A5
4oz strip loin
4oz ribeye cap

## Surf & Turf add on

½ lb alaskan snow crab, "lemon pepper"  
 whole roasted Maine lobster, condiments MP  
 seared foie gras, persimmon jam, jus