

Dinner

Garlic Knots	3.95
Crab Rangoon (3) w. house jam	9.95
Broiled Oysters (3), uni butter, breadcrumbs	9.95
Crispy Shaved Okra w/ lime salt	5.95
Crudités w. chimichurri & spicy aioli	8.95
Chicken Liver Mousse, apple gelee, mustard seed, grilled sourdough	8.95
Okonomiyaki, basil, mint, togarashi, bonito	7.95
Steak Tartare, smoked bone marrow, herb salad, grilled sourdough	14.95
Burrata, roasted acorn squash, pistachio-sorghum butter, blackberries	11.95
Griddled Sweetbreads, mostarda, toasted sesame	10.95
Fisherman Stew, monkfish, mussels, kimchi jjigae, scallion salad	15.95
Ricotta Gnocchi, heirloom tomato pomodoro	15.95
Duck Confit, cipollini onion, black cherry gastrique	18.95
Tavern Steak Au Poivre, culotte, onion rings	19.95



FOR TWO

★ ★ ★

BRICK CHICKEN 32.95
Hoppin' John & Smoked Date Relish

GRILLED BRANZINO 29.95
w/ Crispy Artichokes, Hearts of Palm, Tucker Farms Greens

SIDES FOR THE TABLE

Potatoes Au Gratin	7.95
Heirloom Carrots, honey-curry yogurt	6.95
Wedge Salad, creamy dressing	9.95

Banquets of 6+ will include gratuity of 20%. Please—no separate checks.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

After Dinner

Fruit Tart Passion fruit, Meringue, Magic	7.95
Ten Layer Chocolate Cake Chestnut Brittle, Caramel Ganache	8.95
Butterscotch Pot de Creme Butterscotch, Rye crumble, Chantilly	7.95

A BRISK ENDING

Green Chartreuse	12
Benedictine	10
Alvear Pedro Ximenez de Anada	12
Alvear Pedro Ximenez Solera	12
Bigallet China-China Amer	10
Amaro Sfumato	7
Montenegro	7
Fernet Branca	7
St. George Absinthe Verte	12
Underberg	4
Vieux Pontarlier Absinthe	15
Braulio	10
Averna	9
Quinta do Tedo Fine Tawny Port	8



For business or pleasure, Golden Eagle is your host off the highway