



BREAD SERVICE

Noble country loaf, whipped truffle butter \$7

Baked potato rolls, bacon, cheddar, garlic chives, dollop of daisy \$14

Za'atar man'ouche, gouda, artichoke, kalamata olives, manchego, micro arugula \$16
the cheesy one

Charred bone marrow, noble toast, chicharrón, chimichurri \$16/ \$10 per extra bone
make it decent: a5 wagyu tartare, shaved black truffle, grand ossetra caviar +\$100
take a bone luge, house suggests: amaro montenegro or knob creek rye \$10

The "Bonet" (pronounced: bo · nay), 3lb roasted bone marrow \$48
it belongs in a museum

SMALL

Strawberry & whipped honey ricotta, spring lettuces, melon, candied pistachio, tarragon vinaigrette \$17

Knife & fork wedge, niman ranch pork belly, balsamic cherry tomatoes, parsley, blue cheese vinaigrette \$18

Avocado caesar, shaved parmesan, frico, romaine, herb croutons \$16

W&W spicy meat-a-balls, house grind, italian polenta, pomodoro, fried basil \$18

Grilled & chilled shrimp, tomatillo, calabrian chili, roasted garlic, chive aioli \$19

Beef carpaccio, arugula, bone marrow aioli, cured egg yolk, parmesan, brown butter breadcrumb* \$22

Hiramasa crudo, buttermilk vinaigrette, herb oil, apple serrano jam, puffed black rice, crispy leeks* \$24

Ahi tuna tartare, black yuzu mole, rice cake, grand ossetra caviar \$29

Butter poached alaskan king crab leg, clarified butter, thyme, grilled lemon \$155

Caviar bump* \$10

make it: bad and boujee - toast of bubbles \$8, street cred - shot of mezcal \$10, wall street cred - bottle of veuve rose and the entire tin \$300

STEAK

table side hibachi over binchō-tan charcoal

Japanese A5 wagyu* \$125/4oz, \$225/8oz

16oz Beef wellington for 2, filet mignon, mushroom duxelles, puff pastry, potatoes, demi* \$178
limited availability, guaranteed with 24 hours notice, allow a minimum of 45 minutes to prepare

served with whipped parmesan potatoes, roasted baby carrots

16oz Ribeye* \$64

10oz Filet of beef tenderloin* \$58

Make it a Surf & Turf: 3 grilled prawns \$18, sea scallop \$12/ea, 1/4 lb king crab \$38

ENTRÉES

Fried cauliflower, pipian mole, parmesan, pickled cabbage, candied pepitas \$22

Wild boar bolognese, creste di gallo, durham ranch wild boar,
san marzano tomato, parmigiano reggiano, fried basil \$28

12-hour braised oxtail pappardelle, horseradish ricotta, parmesan, shallots, pink peppercorn \$32

Maine lobster ragù, split lobster tail, malfaldine, white wine, garlic* \$42

Moroccan spiced chicken, israeli couscous tabbouleh, golden beets, grilled lemon \$28

Duck breast à l'orange, harissa, serrano, broccolini, forbidden rice* \$32

Faroe island salmon, celery root puree, kale, herb oil, golden beets, pancetta, english peas* \$38

New england sea scallops, cinco jotas ibérico ham, corn foam, fennel,
smashed & salted pee wee potatoes, hazelnut vinaigrette,* \$54

A5 salisbury steak, truffle, wild mushroom gravy, mashed potatoes, cherry tomato \$55

sides

mac & cheese \$14, truffled mac & cheese \$24

german potato dumplings, gouda, manchego,

sage brown butter \$14

jr's parmesan whipped potatoes \$12

truffled manchego fries, lemon aioli \$14

grilled broccolini, hazelnut dukkah, gremolata \$12

poached asparagus, béarnaise \$14

enhancements

grilled prawns \$18

sea scallop \$12/ea

shaved truffles \$25

w&w veal good demi \$6,

torched truffle butter \$6

chimichurri \$6, horseradish sauce \$4

