



ATRIARESTAURANT.COM



atria

Winter

ATRIA BREAD cultured butter 10

add cheese 6 / Square Roots charcuterie 8

OYSTERS* cherry, fennel, preserved lemon, campari granita 4.50 ea

OYSTERS* caviar beurre blanc 5.50 ea

GRILLED OYSTERS* chorizo butter, blood orange gel 4.50 ea

SMOKED SALMON CHIP 'N' DIP sour cream & onion 10

FISH CEVICHE citrus, cucumber, cilantro, chili 18

Cold Appetizers

LINZ BEEF TARTARE*

tzatziki cloud, caper, shallot, dill, Lamb fat fries 22

SALAD OF LITTLE GEMS

pancetta, bleu cheese, egg, red onion, charred gem vinaigrette 14

CHARCOAL ROASTED BEETS

whipped goat cheese, herb oil, tahini dressing, candied pepitas 18

SEAFOOD PLATTER*

crab claw, caviar oyster, atria cold oyster 34

Hot Appetizers

STEAMED MUSSELS*

chorizo, coconut, plantain, mole, grilled flatbread 18

ROASTED BONE MARROW*

mushroom, brandy, garlic, Atria bread 20 add crab 18 / add pastrami 16

SMOKED PORK BELLY

braised greens, hazelnut chili crisp, Calabrese, eggplant ajvar 22

MUSHROOM CAPPELETTI

huckleberry jam, candied hazelnuts, pecorino, foie-leek veloute 18

CACIO E PEPE

tagliatellini, black pepper, pecorino, EVO 18 add crab 18

WILD BOAR MALFADINE

smoked bacon, Calabrian chili, tomato, scamorza cheese, salsa verde 22

Entrees

SONOMA DUCK*

cured breast, confit leg, Oak Creek berry, leek, barley risotto, xo glaze 68

WHOLE SONOMA DUCK*

cassis, pear, celeriac puree, barley, scallion pancake, plum xo 236

FAROE ISLAND SALMON*

peanut potato, leek, smoked salmon roe, béarnaise sauce 38

SMOKED SHORT RIB

apple, celeriac, roasted onion, bordelaise sauce 58

CHARCOAL ROASTED BRANZINO

Marcona almond, caper, grape, kale, burro fusso Half 55 / Whole 95

LINZ RIBEYE

roasted cauliflower, candied almonds, aged beef fat, crème fraîche 18 oz / 25 oz MP

OUR DAILY CUT OF STEAK*

mushrooms, hazelnut, port, spruce crumble MP

"The only time to eat diet food is while you're waiting for the steak to cook." Julia Child

50 OZ LINZ TOMAHAWK*

served with house sauces, bone marrow and three sides MP

SLOW SMOKED ORGANIC CHICKEN

coq au vin thigh, dried currant, pine nut, mushroom, smoked bacon half 38 / full 56

IBERICO PORK PLUMA

brussels sprout, maple - black pepper agrodolce, ricotta, pancetta, pear 68

COAL ROASTED SQUASH

barley, mushroom, leek, roasted pumpkin seeds 28

Chef's Tasting Menu

8 COURSE TASTING MENU

Preferably reserve 24 hours in advance, but will accommodate day-of requests when possible.

Participation is required by the entire table. 155 / guest wine pairing options ++

Consuming raw or undercooked food may be hazardous to your health
*These items are served raw or undercooked