



SMALL PLATES + VEGETABLES

10

Sweet Fire Cauliflower
 Roasted Broccolini
 Tomato, Cucumber, Watermelon & Red Onion
 Roasted Garlic Mashed Potatoes Aged White Cheddar
 Heirloom Baby Carrots Sorrel Cream
 Cone Cabbage Gorgonzola Sauce
 Romanesco Reggiano Parmesan
 Pea Tendrils Ginger, Garlic, Soy

12

Mac & Cheese
 Portobello Fries Herb Aioli
 Brussels Sprouts Leaves Pistachio, Lemon
 Grilled Thick-Cut Bacon House BBQ Sauce
 Asparagus & Poached Egg Prosciutto
 Fried Calamari Herb Aioli, Marinara
 Pork Belly Burnt Ends
 Fried Castelvetro Olives

14

Steak Tartare*
 Bone Marrow Carne Asada*
 Burrata Burnt Citrus, Grilled Focaccia
 Wood-Fired Octopus Celery Leaves, Castelvetro
 Crispy Pig's Head Terrine Violet Cherry Sauce
 Crab Cake Maryland Lump Crab, Lime
 Lobster Cigars Chili Mint Sauce
 Demi-Glace Potatoes

CHILLED SEAFOOD

½ Dozen Oysters* 19.5
 Seasonal Varieties, Mignonettes, Citrus

Shrimp Cocktail 14
 Oishi Shrimp, Spiced Cocktail Sauce

SALADS 14

Caesar
 Romaine Hearts, Parmesan Reggiano
 Pulled Sourdough Croutons, Classic
 Caesar Dressing

Fried Spinach
 Bloomsdale Spinach, Red Onion, Broccoli
 Red Cabbage, Carrot, Cauliflower
 Chili-Lime Dressing

Little Gem
 Gem Lettuce, Cucumber, Radish, Tomato
 Ricotta Salata, Red Wine Vinaigrette

Bibb
 Lettuce, Herbs, Radicchio, Candied
 Walnuts, Blue Cheese, Creamy
 Balsamic Vinaigrette

SALADS 16

Lollipop Kale
 Yellow Baby Beets, Toasted Hazelnuts
 Goat Cheese, Citrus Vinaigrette

Mache
 Roasted Chicken, Avocado, Snap Peas
 Frisée, Celery, Lemon, Extra Virgin Olive Oil

Steakhouse*
 USDA Prime Hanger, Red Onion, Mango
 Heirloom Tomato, Basil, Romaine
 Champagne Vinaigrette

SOUPS 8

Butcherstrone
 Beef, Lamb, Pork

Wild Mushroom
 With a Touch of Cream

STEAKS*

All of our steaks are cooked over white oak and served with buttermilk fried onions and mushroom Rockefeller

	CAPE GRIM Grass-fed Grass-finished	PURE BLACK 100% Black Angus Barley-finished	FI-WAGYU	CREEKSTONE 100% Black Angus Corn-finished	USDA PRIME
BAVETTE		\$37			
FILET MIGNON	\$44		\$58		
SPENCER				\$36	
RIBEYE	\$42			\$43	
OUTSIDE SKIRT		\$38	\$55		
HANGER			\$40		\$35
RIBEYE CAP				\$45	
TOP SIRLOIN			\$42		\$37
NY STRIP	\$39			\$41	
ZABUTON			\$62	\$46	

SAUCES • Blue Cheese • Brandied Mushroom • Charred Onion • Chimichurri
 CHOICE OF ONE • Red Wine Demi • Horseradish Cream • Béarnaise

BONE-IN CUTS

Porterhouse • Tomahawk • T-Bone • New York

CREEKSTONE FARMS • F1 WAGYU • 2.90 PER OUNCE

SANDWICHES 18

Drunken Goat
 Red Wine-Marinaded Goat Cheese, Brie, Cranberry
 Green Apple, Petite Greens, Walnut Bread

Roasted Chicken
 Caramelized Onion, Mozzarella, Herb Aioli
 Arugula, Ciabatta

Short Rib Grilled Cheese
 Braised Short Rib, Gruyere, Parmesan, White
 Cheddar, Béchamel

Ribeye Steak*
 Bloomsdale Spinach, Béarnaise Aioli, Garlic

SEAFOOD 33

Ora King Salmon*
 Mandarin, Fennel, Fava Leaves, Tomato
 Lemon, Extra Virgin Olive Oil

Shrimp & Artichokes
 Oishi Shrimp, Artichoke Hearts, White
 Wine, Lemon, and Capers

Sea Bass a la Plancha
 Wild Mediterranean Bass, Crispy Skin
 Upland Cress, Castelvetro Olive Oil
 Dipping Sauce

Swordfish
 Grilled Salsify, Oven-Dried Tomato Salsa
 Charred Lime

Ahi Tuna Frites*
 Seared Rare, Bloomsdale Spinach
 Shoestring Fries, Ponzu Sauce

ENTREES 30

Lamb Porterhouse Chops*
 Pee Wee Potatoes, Fennel, Pearl
 Onions, Dried Apricots, Violet Mustard

Iberico Pork Secreto*
 Garlic Haricot Vert, Pineapple Jalapeno Jam

Pastured Raised Chicken
 Cast Iron, Crispy Skin, Castelvetro
 Olives, Dumplings, Pan Juices, Lemon

SIGNATURE BURGER* & FRIES 19

Butcher Grind of Chuck, Short Rib
 Brisket, Bibb Lettuce, Heirloom Tomato
 Red Onion, Aioli, Kennebec Fries

Kennebec Fries 8

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any foodborne allergies.