For the table

GUAJILLO RANCH CORN NUTS ................................................................. 6
MARINATED OLIVES fennel pollen, orange, Aleppo ................................ 9
DEVILED EGG TEA SANDWICH trout roe, tobiko, milk bread, guindillas .... 14
LOCAL CHEESE PLATE Mulberry port jam, grilled baguette, seasonal fruit .... 18
DRAKES IN CAPES duck franks, puff pastry, whipped honey mustard cream .... 18
SWEET PEA ‘PLANTASIA’ English pea spread, everything lavosh, crudités ........ 20
STEAK TARTARE dill and vinegar chips .................................................. 19

Raw bar

EAST COAST OYSTERS ON THE HALF SHELL house accoutrements .......... 21/42
OYSTERS MULBERRY wrapped in coppa, baked with chili butter .............. 17
CHILLED SHRIMP COCKTAIL Bloody Mary style, gildas, celery, lemon .......... 24
SPICY TUNA black & sushi rice crisp, bomba calabrese, basil ................. 21
HAMACHI CRUDO Jimmy Nardello pepper agua chili, black salt ................ 23

Winter 2018

Cocktail Bar

WOOLDORF WEDGE Shropshire blue, green grapes, smoked pecans, B&B pickled celery 19
LEAF SALAD seasonal greens, crunchy veggies, house vinaigrette 16
CAESAR Baby romaine, garlic croutons, parmesan 17

SPICED SLICED CHICKEN crisp sunchoke, frisee, tomato beurre blanc ............ 32
MISO BRINED STEELHEAD TROUT coconut, black lime, calaflex cabbage ........ 34
KASHA KNISH spinach, mushrooms, badger flame beet mustard ................. 24
‘PRIVATE’ CHEESEBURGER Pino’s dry aged patty, iceberg remoulade, fries .... 25
STEAK AU POIVRE aged strip, five pepper blend, fries, watercress ............. 42

Salads

LEAF SALAD seasonal greens, crunchy veggies, house vinaigrette 16
CAESAR Baby romaine, garlic croutons, parmesan 17

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.