

nightcap

SNACKS

-happy hour-

half off all snacks - all night every tuesday
wednesday through friday 5:00pm - 7:00pm

HOUSEMADE PRETZEL

*whipped dill garlic butter, pickled
mustard seed*

6

HOUSE SALAD

*arugula, watermelon radish, onion
vinaigrette*

7

ADAMS OLIVES

*marinated castelvetrano, potato crisp,
gorgonzola aioli, herbs*

8

CHICKEN PATÉ

*brown butter, tarragon pudding,
pickled golden raisins*

9

CHEESE PLATE

*honey doe goat brie, truffle honey,
asian pear, candied pine nuts*

15

HAMACHI CRUDO

*yuzu kosho, puffed sorghum, lemon,
ponzu*

16

FOR THE TABLE

CHARRED BROCCOLI

parmigiano, burnt lemon, pesto

10

ROASTED BEETS

pickled strawberry, quark cheese, buttermilk vinaigrette, green tea

12

WILD FIELD GRAINS

*farro, barley, black eyed peas, king trumpet mushroom, vegetable bordelaise
crème fraîche, pea shoots*

14

WAYGU BEEF TARTARE

*miso vinaigrette, squid ink lavosh, cured egg yolk, charred and pickled pearl
onion*

22

{chef}

Drew Dunston

{sous chef}

Adam Winters

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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MAINS

SAFFRON FETTUCCINE

raisin tomato relish, eggplant, castelvetrano olive, chèvre, pine nut

18

ROASTED CHICKEN BREAST

potato dauphine, black garlic, maitake mushroom, truffle jus

26

GRILLED HANGER*

confit potato, roasted leek, green garlic soubise, foie gras

31

SEARED SEA SCALLOPS

sunchoke pudding, smoked grapes, sunflower seed, preserved lemon

32

SWEETS

ANTS ON A LOG

peanut butter panna cotta, celery sorbet, raisin jam, fourmis

12

BLACK COCOA CAKE

beet sorbet, wasabi jelly, raspberry, cookie tuile

12

FOIE GRAS CRÈME BRÛLÉE

cocoa nib, asian pear, yuzu

16

{chef}

Drew Dunston

{sous chef}

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