

SUNDAY SERIES

FRIED CHICKEN * _____ 25

3 pieces boneless chicken thighs, thai chili gastrique, yuzu ranch, escabeche

HALF OFF SELECT BUBBLES

+ \$5 off bubbles by the glass

RAW

OYSTERS * _____ HALF DOZEN 24 | FULL DOZEN 48

persimmon mignonette, cocktail sauce, fresno hot sauce, lemon

CRUDO * _____ 18

kanpachi, aji amarillo leche de tigre, blood orange, fried garlic, scallions

BEEF TARTARE * _____ 18

black garlic dijon vinaigrette, crispy potatoes, egg yolk

LIGHT FARE

BREAD & BUTTER _____ 7

japanese milk rolls, european salted butter

TEMPURA MUSHROOMS * _____ 15

coral mushrooms, apple-miso gastrique, horseradish aioli

CAESAR SALAD * _____ 13

baby gem, parmesan, toasted breadcrumbs, cured egg yolk

ADD: WHITE ANCHOVIES (4) 8, CRAB CAKE 18, SALMON 15, CHICKEN 12

BEET SALAD _____ 16

blood orange vinaigrette, green goddess emulsion, candied pistachios, ricotta salata

PASTA

RIGATONI _____ 30

fennel sausage, san marzano pomodoro, pecorino, basil

SPAGHETTINI * _____ 40

lobster, beurre blanc, fresno chiles, chives

MAFALDINE _____ 28

oyster mushroom, drunken goat, cracked black pepper, chives

ADD CHICKEN 12

FOR THE TABLE

CHEESE BOARD _____ 26

four assorted selections, accoutrements, housemade bread

CHICKPEA FRITTER _____ 18

white cheddar mornay, roasted carrots, chili garlic crisp

CRAB CAKE * _____ 28

parsley aioli, lemon-fresno gastrique

MUSSELS * _____ 21

green curry broth, serrano, thai basil, sourdough

BROCCOLINI _____ 10

dill vinaigrette, aged white cheddar, crispy leeks

CRUSHED POTATOES _____ 9

hot sauce powder, yuzu kosho aioli

CHARRED CABBAGE _____ 10

dijon mustard, crispy shallots, pecorino

MAINS

HALIBUT * _____ 36

pomme purée, pepper relish, watercress salad

SALMON * _____ 36

crispy rice cake, romanesco, citrus, chive beurre blanc, trout roe

EGGPLANT MILANESE _____ 28

basil purée, toasted almonds, charred zucchini & tomato salad

HALF CHICKEN * _____ 38

parisian gnocchi, caper-brown butter jus, arugula

SHORT RIB _____ 39

'nduja collard greens, grilled corn, radish, chimichurri

PORK CHOP * _____ 36

confit potatoes, spinach, mustard seed-bacon glaze

TEXAS WAGYU STRIP * _____ 48

sautéed red kale, confit garlic, bordelaise

ADD CRAB CAKE 18

parties of 6 or larger are subject to a 20% automatic gratuity health & wellness fee of 3% will be applied to all checks

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

COCKTAILS

CONCRETE JUNGLE _____ 15

teremana blanco tequila, campari, aperol, lemon, pineapple syrup

SOUTHERN NIGHTS _____ 16

mezcal union uno, sazerac rye, solerno, sweet vermouth, luxardo maraschino

CHARLIE FOXTROT _____ 15

flor de caña 7yr rum, novo fogo cachaça, chinola, orgeat, lemon, angostura bitters

THE HIGH LINE _____ 15

reyka vodka, chamomile-infused lillet rose, giffard rhubarb, grapefruit, honey, saline solution

THE VILLAGE GREEN _____ 15

tanqueray gin, caravedo pisco quebranta, midori, cucumber, lime, mint simple, club soda

CLARIFIED PAPER PLANE _____ 16

dickel rye, aperol, nonino amaro, lemon

NITRO ESPRESSO MARTINI _____ 16

skyy vodka, kahlúa, vanilla, texas coffee traders cold brew

WILD HORSES _____ 16

wild turkey 101 bourbon, ancho reyes, honey, lime, fever tree grapefruit soda, smoked salt

MYKONOS RISING _____ 17

kástra elión vodka, luxardo aperitivo, lime, agave, watermelon, thyme salt

ZERO PROOF

BANANA OLD FASHIONED _____ 12

spiritless kentucky 74 whiskey, spiced banana cacao nib gomme syrup, chocolate bitters

DESERT PALOMA _____ 12

chile brined prickly pear, grapefruit, lime, agave, fever tree grapefruit soda

CLOVER CLUB _____ 12

seedlip 108 gin, lemon, raspberry pineapple gomme syrup

BUBBLES

gls | btl

CAVA, EXTRA BRUT _____ 16 | 62

Raventós i Blanc

Blanc de Blancs, Conca del Riu Anoia, Spain 2021

CHAMPAGNE, BRUT _____ 27 | 106

Joseph Perrier

Champagne, France NV

ROSÉ, BRUT _____ 19 | 74

Chandon

California NV

WHITE

MELON DE BOURGOGNE _____ 14 | 54

Famille Lieubeau "Bel Abord"

Muscadet-Sèvre et Maine, France 2021

SAUVIGNON BLANC _____ 16 | 62

Frenzy "Mt. Richmond Estate"

Marlborough, New Zealand 2022

SAUVIGNON BLANC _____ 21 | 82

*Le Pavillon du Roy**

Sancerre, France 2022

GRÜNER VELTLINER _____ 16 | 62

Michael Malat "Crazy Creatures"

Kremstal, Austria 2021

CHARDONNAY _____ 18 | 70

Brew Cru

Elgin, Western Cape, South Africa 2021

BEER

FOUNDERS *all day ipa* _____ 7

REAL ALE *bright shadows golden ale* _____ 7

LONE STAR *lager* _____ 6

PAULANER *salvator doppelbock* _____ 8

ROSÉ

gls | btl

GRENACHE BLEND _____ 17 | 66

Château Minuty "Prestige"

Côtes de Provence, France 2023

RED

GAMAY _____ 17 | 66

Jean Foillard

Beaujolais-Villages, France 2021

PINOT NOIR _____ 19 | 76

Jean-Jacques Girard

Burgundy, France 2022

GRENACHE | SYRAH _____ 14 | 54

Château Saint-Roch

Languedoc-Roussillon, France 2020

SANGIOVESE _____ 16 | 62

Piccini

Chianti Classico, Italy 2021

CABERNET SAUVIGNON _____ 19 | 74

Gramercy Cellars

Columbia Valley, Washington 2019

WATER

TOPO CHICO *355 ml, sparkling* _____ 4

ACQUA PANNA *750 ml, spring* _____ 7

SAN PELLEGRINO *750 ml, sparkling* _____ 7