

LUNCH

12pm - 3pm

HORS D'OEUVRES

- Nibbles / *confit olives, curried nuts, house pickles* 12.
Smashed Avocado / *sweet potato crisps* 17.
West Coast Oysters / *tomato & watermelon consomme, pickled chili, cilantro* 23.
Prawn "Cocktail" / *poached shrimp, cocktail sauce, lemon* 25.
Winter Squash Baba Ghanoush / *smoked greek yogurt, pomegranate, mint, house-made pink peppercorn crackers* 18.

STARTERS

- Wedge Salad / *green goddess dressing, fine herbs, dried flowers* 17.
add chicken, shrimp, or steak 8/10/12.
Brooklyn Burrata / *honey & parsnip, green apple, baby lolla rosa lettuce* 22.
Foie Gras Parfait / *parsley salad, lemon honey gastrique, toasted brioche* 19.
Venison Tartare / *caviar, fig dressing, chive oil, mustard crisp* 27.

MAINS

- Truffle Risotto / *roasted hen of the woods mushrooms* 29.
Tomato Rigatoni / *sofrito, pine nuts, cherry tomato, pangritata (vegan) - add truffles \$20* 25.
Fried Green Tomato BLT / *chips or salad, lemon aioli* 20.
Fried Chicken Sandwich / *chips or salad, house pickles, spicy mayo, swiss cheese* 22.
Queensburger / *welsh cheddar, chips or salad, churchill sauce - add bacon \$3.* 24.
Beer Battered Fish & Chips / *creamed mint peas, tartar sauce, lemon* 27.
8 oz. Bavette / 8 oz. Filet Mignon / 20 oz. Ribeye 39/57/75.
potato gratin, caramelized onion & black garlic purée, & juniper bordelaise or peppercorn sauce
(Please allow at least 40 minutes for Medium Well or Well Done steaks)

SIDES

- Brussels Sprouts / *red pepper, garlic confit, lemon* 10.
Sweet Stem Cauliflower / *pickled sichuan peppercorn dressing* 10.
Haricot Vert/ *sesame & peanut dressing, scallion* 10.
Macaroni & Cheese / *braised wagyu oxtail, english cheddar* 14.
Chips / *spicy mayo, ketchup* 10.

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