

DAILY 5PM-9PM

FOR THE TABLE

Bread & Butter / <i>warm sourdough, marmite butter</i>	\$ 9
Nibbles / <i>confit olives, curried nuts, house pickles</i>	\$16
Smashed Avocado / <i>sweet potato crisps</i>	\$14
Winter Squash Baba Ghanoush / <i>smoked greek yogurt, pomegranate, mint, house-made pink peppercorn crackers</i>	\$18
Prawn Cocktail / <i>poached shrimp, cocktail sauce, lemon</i>	\$25
West Coast Oysters / <i>preserved sudachi koshō, black vinegar mignonette</i>	\$24

STARTERS

Wedge Salad / <i>green goddess dressing, fine herbs, dried flowers</i>	\$17
Butternut Squash Carpaccio / <i>coconut curry, fried pepitas, cilantro oil (vegan)</i>	\$20
Brooklyn Burrata / <i>Mediterranean olive & cocoa nib crumble, Castelvetrano olive puree, Sicilian pistachios</i>	\$25
Grilled Octopus / <i>truffled scallion kimchi, nduja, cipolini onion</i>	\$29
Hollander Mussels / <i>chimichurri oil, herb stems, hosue bread</i>	\$21
Venison Tartare / <i>caviar, fig dressing, chive oil, mustard crisp</i>	\$27
Braised Pork Belly / <i>asian pear & kabocha squash crepe, hazelnut crumble, mustard jus</i>	\$25
Chicken Liver Mousse / <i>parsley salad, lemon honey gastrique, toasted brioche</i>	\$19

MAINS

Truffle Risotto / <i>roasted hen of the woods mushrooms</i>	\$35
Lobster & Uni Pasta / <i>gochujang linguini, lobster & miso beurre monte</i>	\$59
Roasted Halibut / <i>carrot & fennel slaw, roasted artichokes, sunchoke butter sauce</i>	\$39
Seared Atlantic Scallops / <i>juniper beurre blanc, cauliflower, caviar</i>	\$42
14 oz Duroc Pork Chop / <i>spiced celery root puree, charred radicchio, sesame chili crunch</i>	\$45
Skate Katsu Fish & Chips / <i>roasted baby carrots, potato strings, buttermilk & wasabi cream</i>	\$31
Hudson Valley Duck Breast / <i>pickled & roasted beets, candied seeds, Ume gel, anise Jus</i>	\$37
Queensburger / <i>churchill sauce, welch cheddar, bacon, choice chips or salad</i>	\$27
8 oz. Filet Mignon / 20oz. Bone -in NY Strip / <i>potato gratin, caramelized onion & black garlic purée, & juniper bordelaise or peppercorn sauce</i>	\$57/\$75
25 oz. Porterhouse for Two <i>Includes potato gratin, chicory salad, Brussel sprouts, juniper bordelaise or peppercorn sauce</i>	\$115

SIDES

Roasted Baby Beets / <i>smoked creme fraiche, dill</i>	\$10
Brussel Sprouts / <i>red pepper, garlic confit, lemon</i>	\$10
Sweet Stem Cauliflower / <i>pickled sichuan peppercorn dressing</i>	\$12
Macaroni & Cheese / <i>braised wagyu oxtail, english cheddar</i>	\$16
Chips / <i>spicy mayo, ketchup</i>	\$10

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