

DAILY
5PM - 9PM

FOR THE TABLE

Bread & Butter / <i>house-made warm sourdough, marmite butter</i>	9.
Nibbles / <i>confit olives, curried nuts, house pickles (vegan)</i>	16.
Smashed Avocado / <i>sweet potato crisps (vegan)</i>	19.
Jumbo Prawn “Cocktail” / <i>5 pcs. poached shrimp, cocktail sauce, lemon</i>	33.
East Coast Oysters / <i>preserved sudachi koshō, trout roe, black vinegar mignonette</i>	25.

STARTERS

Mixed Baby Lettuces / <i>grapefruit, pickled mustard seeds, hazelnut, Champagne vinaigrette (vegan)</i>	19.
Truffle Caesar Salad / <i>romaine, candied seeds, fine herbs, grana padano</i>	21.
Brooklyn Burrata / <i>Mediterranean olive & cocoa nib crumble, Castelvetro olive puree, Sicilian pistachio</i>	27.
Grilled Octopus / <i>truffled scallion kimchi, nduja, seared cipolini onion</i>	29.
Foie Gras Parfait / <i>parsley salad, lemon honey gastrique, toasted brioche</i>	24.
Venison Tartare / <i>mushroom crisp, pickled hon-shimeji, dried flowers, mushroom dressing / add truffles 20.</i>	27.

PASTAS

Wild Mushroom Risotto / <i>mushrooms, grana padano, mascarpone / add truffles 20.</i>	35.
Squid Ink Linguini / <i>lobster, mussels, leek cream sauce</i>	35.
Mezzi Tomato Rigatoni / <i>sofrito, toasted pine nuts, pangritata (vegan)</i>	31.

MAINS

Olive Oil Poached Halibut / <i>cured Persian cucumbers, radish kimchi, bonito hollandaise, tarragon oil</i>	42.
Lamb Porterhouse / <i>red cabbage puree, Pink Lady apple & sumac, mint béchamel, almonds</i>	47.
Hudson Valley Duck Breast / <i>rye bread sauce, pickled mustard seeds, preserved currants, pastrami-spiced jus</i>	39.
Queensburger / <i>8 oz. patty, welsh cheddar, Benton’s bacon jam, more bacon, Churchill sauce, choice of fries or salad</i>	33.
Mushroom Swiss Burger / <i>8 oz. patty, hen of the woods, Benton’s bacon jam, mushroom remoulade, choice of fries or salad</i>	33.

STEAKS

8 oz. Filet Mignon / 20 oz. Split Bone Ribeye	60. / 85.
<i>potato gratin, caramelized onion & black garlic purée, with juniper bordelaise or peppercorn sauce</i>	
28 oz. Porterhouse / 35 Day Dry-Aged 30 oz. Tomahawk	135. / 160.
<i>served for two - includes truffle scalloped potato, baby lettuce salad, sesame daikon, with bordelaise or peppercorn sauce</i>	

SIDES

Kombucha Pickled Beets / <i>Ume gel, candied seeds (vegan)</i>	12.
Brussels Sprouts / <i>red pepper, garlic confit, lemon (vegan)</i>	12.
Sesame Daikon Salad / <i>everything bagel chili crisp, scallion (vegan)</i>	12.
Macaroni & Cheese / <i>braised wagyu oxtail, english cheddar</i>	16.
French Fries / <i>spicy mayo, ketchup</i>	10.

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