

OYSTERS

A ROTATING SELECTION OF EAST AND WEST COAST OYSTERS

MARKET PRICE PER PIECE

FONDUE \$25 PER POT

HOUSE BAKED PRETZELS,
TEMPURA VEGETABLES,
CURED MEATS

BAR SNACKS

SMOKED TROUT RILLETTE - \$12
PICKLED WINTER VEGETABLES,
RYE TOAST

BLACK TRUFFLE & FOIE GRAS DIP - \$16
GRUYÈRE MORNAY, BAGUETTE

BEEF FAT FRITES - \$6
WITH HARISSA KETCHUP

SOUDOUGH PRETZEL EPI - \$7
HOUSE MADE BUTTER,
CARAWAY, PARMESAN

DESSERTS

AVAILABLE UNTIL 11PM

RHUBARB, ROSE & LEMON
VANILLA TONKA SHORTBREAD,
WHITE CHOCOLATE MOUSSE,
RHUBARB-ROSE SORBET
\$9

CHOCOLATE, HAZELNUT & STOUT v
HAZELNUT JAPONAIS, CHOCOLATE
BARK, ESPRESSO-MARSHMALLOW FLUFF,
CHOCOLATE STOUT GANACHE, ROCKY
ROAD CRUMBLE, IRISH CREAM BUDINO
\$10

TRES LECHE PANNA COTTA
CAJETA, LIME MERINGUE,
BANANA PURÉE, HIBISCUS GEL,
AVOCADO ICE CREAM
\$9

STRAWBERRIES, ALMOND & BRIOCHE v
ALMOND RICOTTA,
CHAMOMILE HONEY SYRUP,
ORANGE FLOWER BRIOCHE,
TART STRAWBERRY SORBET
\$12

DARK LAGER MONKEY BREAD
DARK LAGER GLAZE,
POPPED SORGHUM, ORANGE CONFIT,
SUNCHOKE CRÈMEUX,
CANDY CAP MUSHROOM ICE CREAM
\$9

SANDWICHES

SAUSAGE SANDWICH
BOUDIN BLANC, VIOLET MUSTARD,
TRUFFLED CELERY ROOT-KOHLRABI SLAW,
NEW ENGLAND SPLIT BUN,
BEEF FAT FRITES
\$15

GRILLED JUICY LUCY
SLAGEL FARMS BEEF,
RED ONION-BACON MARMALADE,
BUTTER LETTUCE, AMERICAN CHEESE,
HEIRLOOM TOMATO, BRIOCHE BUN,
BEEF FAT FRITES
\$15