

Caviar

Served with housemade brioche & crème fraîche

Regalis, Classic \$95

Regalis, Ossetra Royal \$160

Petrossian, Imperial Kaluga \$325

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

Appetizers

Charcuterie

a selection of cured meats with housemade pickles

\$28

Market Salad

Radish, Carrot, Fennel, Pistachio Vinaigrette

\$15

Beetroot Carpaccio

Golden Beets, Milk & Patience Yogurt, Dill

\$14

Seared Foie Gras

Marmalade, Tea, Brioche

\$47

Hamachi Crudo

Apple, Kohlrabi, Salsify

\$18

Parsnip Soup

Kale Gremolata, White Pepper

\$12

Prawn

A la plancha, Chili, Garlic, Petite Herb

\$27

Housemade Burrata

Apple, Gooseberry, Hazelnut

\$19

Sausage

Chef's daily selection, Fennel Kraut, Thai Black Mustard

\$17

Steak Tartare

Roasted Bone Marrow, Bagna Verde, Charred Bread

\$22

Entrees

Turbot

Brown Butter, Creamed Spinach, Black Truffle

\$41

Hot Smoked Ora King Salmon

Date, Nasturtium, Endive

\$36

Chestnut Agnolotti

Ricotta, Chestnut, Meyer Lemon

\$25

Roasted Chicken (½ Bird)

Swiss Chard, Mustard Jus

\$28

Dry Aged Pork Chop

Peanut, Lime, Coriander, Sesame Vinaigrette

\$38

Venison

Smoked Parsnip, Maitake, Jus

\$45

Butcher Cuts

8oz Filet

100% Grassfed, Australia

\$48

10oz Akaushi NY Strip

Black Angus, Texas

\$48

Rack of Lamb (allow 45 minutes minimum)

Green Harissa, Marinated Fennel, Petite Herbs

\$50

14oz Boneless Ribeye

Black Angus, Nebraska

\$59

16oz Bone-In Filet (allow 45 minutes minimum)

Black Angus, Nebraska

\$95

32oz Tomahawk Ribeye (allow 45 minutes minimum) \$220

Creekstone, Dry Aged 30 days

Porterhouse, 24oz
Creekstone, Kansas City

\$170

Rosewood Boneless Ribeye, 16oz
Seven Points, Texas

\$110

Sides

Pastrami Spiced Cauliflower \$10
Leek Ash Yogurt

Potato Pave \$10
Horseradish Aioli

Charred String Beans \$10
Green Yellow Wax, Miso

Brussels Sprouts Casserole \$10
Parmesan Crumb

Cocktails

Emerson Seedlip Garden (N/A), Basil & Lavender Syrup, Cucumber, Citrus +6 choice of spirit (vodka, gin, tequila, rum)	\$9
The Coronation Casamigos Blanco, Banhez Mezcal, Seasonal Juice, Ancho Chile, Citrus, Agave	\$14
Empress & Earl Empress Gin, Oat Milk, Earl Grey Syrup	\$15
The Local Nobleman Diplomatico Mantuano, Smoked Apple & Cinnamon Syrup, Bitters	\$14
Blackmore Manhattan Fatwashed Nikka Coffey, Averna, Bitters	\$25
Corn Silk Old Fashioned Heaven Door's Georgie Blend, Corn Silk Syrup, Bitters	\$24
Pama Mama Havana Club Rum, Pama Liqueur, Allspice, Egg White	\$14
Espresso Martini Grand Brulot, Espresso, Vodka, San Martin Bakery Coffee Snap	\$16

Wines by the Glass

Roederer Estate Brut Anderson Valley, CA NV	\$15
Chateau Bligny Blanc de Blancs Champagne, FR NV	\$18
Ruinart Rosé Champagne, FR NV	\$35
Saint Clair Sauvignon Blanc Marlborough, NZ 2017	\$13
Patient Cottat Sancerre Loire Valley, FR 2017	\$16
Heitz Cellars Chardonnay Napa Valley, CA 2016	\$16
Louis Latour Chablis 'La Chanfleure' Chablis, FR 2016	\$18
Gunther Steinmetz Basilisk Riesling GER 2018	\$15
Chateau D'Esclans 'Rock Angel' Rosé Provence, FR 2018	\$18
Joseph Drouhin Red Burgundy Cote de Nuits, FR 2012	\$22
Royal Prince Pinot Noir Santa Barbara County, CA 2019*	\$16
Dunham Cellars Bordeaux Blend Columbia Valley, WA 2016	\$17
Bellacosa Cabernet Sauvignon North Coast, CA 2016	\$14
ZD Winery Cabernet Sauvignon Napa Valley, CA 2017	\$26
Numanthia "Termes" Tempranillo Toro, Spain 2016	\$14
Mount Peak 'Rattlesnake' Zinfandel Napa Valley, CA 2015	\$16
Antinori 'Il Bruciato' Super Tuscan Bolgheri, IT 2018	\$16
Stag's Leap Petite Syrah Napa Valley, CA 2015	\$15

Krug Champagne, FR NV (½ bottle)	\$100
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Beer

Miller Lite Light Pilsner, Milwaukee, WI	\$6	Shiner Bock Bock, Shiner, TX	\$6
Estrella Damm Lager, Spain	\$6	Deep Ellum IPA IPA, Dallas, TX	\$6
Peroni Pale Lager, Italy	\$6	Kronenbourg 1664 Pale Lager, France	\$6
Heineken O.O N/A, Holland			\$6