

BAR SNACKS

MARINATED OLIVES | 7 chili oil, crispy garlic

PICKLED VEGETABLES | 7 garlic, dill, hot peppers

CAVIAR & LATKES | 21 kaluga caviar, crème fraîche, pickled shallots, chives

COLD BAR

OYSTERS ON THE HALF SHELL | 24 / 48 mignonette, shaved horseradish smoked cocktail sauce, lemon

BLUEFIN TUNA CRUDO | 21 bluefin tuna sashimi, sumac, toasted sesame, ginger olive oil

CHILLED CRAB & AVOCADO | 19

jumbo lump crab, ruby red grapefruit, red fresno, toasted fennel, breakfast radish, citrus vinaigrette

SMOKED WHITEFISH DIP | 15 crème fraîche, trout roe, dill marbled rye

STARTERS

ROASTED GARLIC HUMMUS | 15 zhug, pine nuts, garlic & herb dip, crudités vegetables

FRITTO MISTO | 18 calamari, gulf shrimp, vegetables, spicy aioli

DRY-AGED MEATBALLS | 16 beef & pork, san marzano tomato sauce, fresh ricotta, grilled sourdough

BURRATA MOZZARELLA | 18 tabbouleh salad, asian pears, toasted pepitas, lacinato kale

SOUPS & SALADS

MATZO BALL SOUP | 13 roasted chicken, celery, carrot, fresh herbs

ONION SOUP GRATIN | 14

caramelized onions, sourdough croutons, gruyère

CAESAR SALAD | 15 romaine hearts, classic dressing, crispy garlic, challah croutons add grilled or schnitzel fried chicken I 8

BUTTER LETTUCE | 14 shaved radish, fines herbs, champagne vinaigrette add shrimp | 10

DOUBLE CHEESEBURGER | 19

dry-aged beef, american cheese, lettuce, pickles, caramelized onions, special sauce

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind

may increase your risk of foodborne illness.