

TO BEGIN

- Oysters on the 1/2 shell – half dozen shucker’s choice with mignonette and lemon 30
- Jerky—smoked and spiced shank 4 /oz
- Potato Chips – wildflower honey, sesame 8
- Wild Olives—fermented plums, brined baby apples and green walnuts in aromatic olive oil 8
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette 16
- Chicories— crispy shank, apple, mustard seed, parmesan, moscatel vinegar 20
- *Steak Tartare—umeboshi, ikura, egg yolk, tapioca crackers 23
- Beef Liver Mousse—fruit paste, grain mustard, toasted brioche 16
- Mushroom Parfait—mushroom molasses, pickled pearl onions, caraway crackers 16
- *Bresaola—pickled guindilla peppers, calabrian chili 18
- *French Onion Croquettes—pearl barley, gruyere cheese, garum, egg yolk and dijon mustard 18



SIDES

- Buttery Mashed Potatoes 14 as Aligot 18
- *Frites & Aioli 11
- Creamed Nettles—sweet onion, nigella seed 15
- *Asparagus—beef fat béarnaise, crispy quinoa 16
- *Roasted Mushrooms—toasted garlic, marjoram, soft egg 17



BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter, Nori, or Anchovy 3
- Ketchup, Aioli, Dijon Mustard



BŒUF

** Our approach to preparing beef is about the whole animal. Steaks butchered in house, sold by weight & served à la carte with your choice of butter. See chalkboard for today’s cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*



CHEF’S TASTING MENU

- * 5 courses prepared for the whole table, 125 per person
- Beverage pairings 75 per person*

**Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.*
Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.
*Chef de Cuisine: Taylor Thornhill * Sous Chef: Chris Sasan * General Manager: Jamie Irene * Bar Manager: Bri Romero*

