



STARTERS

Pizza Prosciutto	16
<i>Arugula, San Marzano Tomato Sauce, Basil, Burrata, Arbequina Olive Oil</i>	
French Onion Soup Gratiné	8
<i>Aged Gruyere Cheese, Toasted Country Bread</i>	
Roasted Beets & Arugula	14
<i>Tzatziki Yogurt, Pickled Golden Raisins, Ras el Hanout Vinaigrette</i>	
Beylik Tomatoes	16
<i>Warm Garlic Croutons, "Verde Capra" Blue Cheese, Roasted Garlic-Caper Dressing</i>	
Watercress & Mizuna Laitue's	15
<i>Harry's Strawberries, Candied Pistachio, Goat Cheese, Mustard Vinaigrette</i>	
St. Street Farmers Market Greens	12
<i>Shaved in Season Vegetables, Champagne Vinaigrette</i>	
Steamed Mussels	18
<i>Vadouvan Spiced Harrisa, Crunchy Garbanzo Beans, Garlic Rouille</i>	
APPETIZERS	
Marinated Burrata	12
<i>Blistered Vine Ripe Tomato, Spring Garlic Pesto, Arbequina & Aged Balsamic, Wood Roasted Baguette</i>	
Artisans Cheeses	14
<i>Selection of Cheese Served with Wood Roasted Baguette: (Ea)\$3</i>	
Charcuterie Platter	16
<i>Jardinier des Legumes</i>	
Chopped Grass Fed Beef Tartare	15
<i>Pecorino Romano, Arbequina Olive Oil, Poached Quail Egg, Chip Variations</i>	
Fois Gras Au Terrine	26
<i>Pink-Peppercorn Rhubarb Marmalade, Wood Roasted Baguette, Mustard Frilly Lettuce</i>	
Ahi Tuna Carpaccio	20
<i>Shaved Fennel, Marcona Almonds, Toasted Fennel Seed Vinaigrette</i>	

MARKET SELECTION | BEEF or WHOLE FISH

All Roasted in Our Wood Oven
Include Sides: Pomme Purée, Bloomsdale Spinach with Garlic Chips
**Add Seared Foie Gras to any Steak (Add \$16)*

Prime Cut	MP
Whole Fish	MP
Market Vegetables	MP
Choice of Sauce	
<i>Brandy Peppercorn Black Garlic Jus Béarnaise Vierge</i>	
ENTRÉES	
Grilled Steak Frites	30
<i>Bavette Steak, Telicherry Peppercorn Sauce, Pommes Frites</i>	
Oven Roasted Pekin Duck Breast	40
<i>Roasted Baby Beets, Rhubarb, Shallots Confit, Duck Jus</i>	
Organic Wood Fire Roasted Chicken	32
<i>Risotto-Milanese, English Peas, Poached Egg, Jus au Vinaigre</i>	
Pan Roasted Salmon	34
<i>Fiddlehead Fern's, Wild Mushrooms, Parisian Gnocchi, Red Wine Jus</i>	
Pan Seared Alaskan Halibut	36
<i>Spring Vegetable Succotash, Fresno Chile, Tartar Rouille</i>	
Couscous Tajine	38/22
<i>Choice of Lamb or Vegan: Tomato Onion-Confit, Seasonal Vegetables, Harissa Stew</i>	
Dry Aged Beef Italian Sausage Agnolotti	28
<i>English Peas, Nettles, Morel Mushrooms, Pecorino Romano, Chicken Jus</i>	
SIDES	9
<i>Spring Timbale Pomme Frite Veg Pot au Feu Bloomsdale Spinach with Garlic Chips</i>	
<i>Executive Chef Oscar Ledesma</i>	