



## STARTERS

### CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

SCALLOP CRUDO | grape | radish | cilantro dashi | thai basil || 29

MEAT & CHEESE BOARD | white truffle salame | saucisson sec | prosciutto san danielle | cana de cabra hook's 10 year cheddar | epoisses de bourgogne | condiments and bread || 38

DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 18

BONE MARROW | herb butter | grilled rustic bread | cilantro salad || 22

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

CAULIFLOWER TACOS | house made flour tortilla | cotija cheese | pickled onion | salsa verde | micro cilantro || 17

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | micro cilantro || 22

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 22

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 23

## SALADS + SANDWICHES

*Add Protein to any salad ~ Chicken | Scallops | Lobster | Salmon | Skirt Steak*

ASIAN PEAR + BUTTERLEAF SALAD | pomegranate | fennel | candied walnuts | ricotta salata white balsamic vinaigrette || 17

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

LOBSTER COBB SALAD | mixed greens | black rice | hard boiled eggs | heirloom cherry tomatoes | sweet corn avocado | bacon | feta | white balsamic vinaigrette | avocado aioli || 35

TUNA SALAD SANDWICH | tuna conserva | shallots | sprouts | avocado | roasted peppers || 21

BBQ PORK SANDWICH | pulled pork | creamy coleslaw | heirloom tomatoes || 22

GRILLED CHEESE + LOBSTER BISQUE | mozzarella | taleggio | rustic french bread lobster bisque | fresh lobster | horseradish cream | chives || 22

## FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 30

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

BUTTERNUT SQUASH RAVIOLI | brown butter & sage | sweet potato puree | pomegranate | burrata cheese || 29


CDM STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 23

CDM FANCY PIZZA | slow roasted lamb | mozzarella | sweet garlic | red onion | mint | thai basil | dill dressing || 26

## LARGER

SCOTTISH SALMON | white + green asparagus | roasted tomato | fingerling potatoes | mint salad | citrus sauce || 42

CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 45

 BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 28

CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 35

AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 48

**MON & TUES ONLY** CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 30

## A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 59

BONE IN RIBEYE 18 OZ ~ 65 WAGYU NY STRIP 16 OZ ~ 90

JAPANESE A5 WAGYU | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

## SHAREABLE SIDES

ROASTED CAULIFLOWER || 12

CHARRED BROCCOLINI || 12

SAUTEED ASPARAGUS || 12

ROASTED MUSHROOMS || 12

CORN ESQUITES || 12

SPINACH GNOCCHI || 15

POTATO PUREE || 10

MAC N CHEESE || 15

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*