



FOR THE TABLE

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

HAMACHI CRUDO | avocado | jicama | fresno chili | rhubarb dashi | thai basil || 25

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 || 20

AVOCADO HUMMUS | sweet garlic | jalapenos | poblano | cilantro | salsa maccha | pita || 18

STARTERS

TORTILLA SOUP | avocado | queso fresco | crème fraiche | micro cilantro || 16

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

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

HEIRLOOM TOMATO + BURRATA | watermelon compress | aged balsamic | sherry vinaigrette | fresh mint || 19

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 18

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

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

DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | micro cilantro || 25

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 25

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 25

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 33

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

SHORT RIB RAVIOLI | pistachio pesto | confit tomato | red sorrel | pine nuts | pecorino || 36

CIOPPINO | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 42

STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 26

FANCY PIZZA | seasoned pork | pineapple | ranchero sauce | queso oaxaca | cilantro salad || 28

LARGER

SCOTTISH SALMON | bourbon soy glaze | haricot verts | chanterelle mushroom | tempura garlic whistle | pink ninja radish lemongrass beurre blanc || 45

ALASKAN HALIBUT | artichoke hearts | salsify | fingerling potatoes | confit tomatoes | lemon + caper butter || 62

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

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29

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

FULL RACK OF NEW ZEALAND LAMB | italian pearl couscous | dried apricot | pine nuts | mint emulsion chimichurri || 75

AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49

MON & TUES ONLY CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 32

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 63

BONE IN RIBEYE 18 OZ ~ 69

WAGYU NY STRIP 16 OZ ~ 95

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

SHAREABLE SIDES

ROASTED CAULIFLOWER || 13

CHARRED BROCCOLINI || 13

SAUTEED ASPARAGUS || 13

ROASTED MUSHROOMS || 13

CORN ESQUITES || 13

SPINACH GNOCCHI || 15

POTATO PUREE || 12

MAC N CHEESE || 15

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