



S T A R T E R S

- 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
- MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook's 10 year cheddar | brillat savarin | condiments and bread || 38
- WHIPPED FETA | blistered heirloom tomato | saffron honey | fresh basil | sumac | house-made pita || 18
- SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 26
- ALASKAN HALIBUT TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21
- 1855 STEAK TARTARE | quail egg | celery root puree | harissa oil | mache | toasted french baguette || 26

S A L A D S + S O U P

- Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak | Seared Tuna*
- SPICED PEAR SALAD | butter lettuce | radicchio | cranberries | candied hazelnuts | smokey blue cheese apple cider vinaigrette || 18
- GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18
- SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31
- LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn | avocado bacon | feta | white balsamic vinaigrette | avocado aioli || 35
- CLAM CHOWDER | classic new england style | toasted french baguette || 18

E N T R E E S

- AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23
- BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25
- LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25
- SEASONAL VEGETABLE OMELETTE | mozzarella cheese | red pepper chermoula | roasted potatoes || 24
- DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25
- SMOKED SALMON BENEDICT | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30
- MEXICAN BENEDICT | al pastor chorizo | avocado | poached egg | poblano hollandaise | micro cilantro || 26
- A**BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29
- CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | tomato | swiss || 25
- RIGATONI A LA VODKA | vodka sauce | 'nduja butter | micro basil || 28
- WHOLE BRANZINO | pine nuts | garlic | lemon | pickled fresno chili | basil || 43
- SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 45
- MARY'S ORGANIC CHICKEN | aleppo pepper | honey | lime yogurt | pickled sumac onions | charred lemon || 38
- A**SIGNATURE SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero
OR two fried eggs | duck fat hashbrowns | ranchero || 49

A L A C A R T E S T E A K S	
FILET MIGNON 8 OZ ~ 65	RIBEYE 16 OZ ~ 69
GRASS FED FLAT IRON 12 OZ ~ 58	WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU 2OZ \$56 4OZ \$112 6OZ \$168	

S H A R E A B L E S I D E S

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|--------------------------|------------------------------|
| 2 EGGS ANY STYLE 9 | ASPARAGUS 13 |
| MAPLE BACON 10 | CHARRED BROCCOLINI 13 |
| DUCK FAT HASHBROWNS 8 | BRUSSELS SPROUT LEAVES 13 |

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2.5% surcharge will be added to the final bill for Employee Benefits*