



## 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

**BROCCOLI CHEDDAR SOUP** | broccoli puree | cheddar | bacon || 16

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

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

**SPRING SALAD** | grapes | persian cucumbers | cherry tomatoes | shishito peppers | avocado | thai basil dukkah | cilantro + lime vinaigrette || 18

**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

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

**FANCY PIZZA** | marinated wagyu hanger steak | mozzarella | curry | roasted pineapple | calabrese aioli | fresno chilies || 30

### LARGER

**SCOTTISH SALMON** | baby bok choy | kohlrabi puree | curry sauce | pink apple + dandelion salad || 42

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

**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 || 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*