



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 || 22

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 || 16

STARTERS

TOMATO BASIL SOUP | micro basil | grilled bread || 14

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 14

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 14

HEIRLOOM TOMATO + BURRATA | watermelon compress | aged balsamic | sherry vinaigrette | fresh mint || 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 || 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 || 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 || 29

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 23

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

CIOPPINO | black mussels | manila clams | scallops | halibut | salmon | linguini | grilled prawn || 38

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

FANCY PIZZA | marinated wagyu hanger steak | mozzarella | curry | roasted pineapple | calabrese aioli | fresno chilies || 25

LARGER

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 29

SCOTTISH SALMON | braised red cabbage | butternut squash | blackberry sauce | pistachio crumbs || 42

ALASKAN HALIBUT | sautéed romanesco | confit tomatoes | sweet garlic | porcini mushroom sauce | butternut puree || 59

CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 41

BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 26

CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 33

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 || 30

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 59

BONE IN RIBEYE 18 OZ ~ 65

WAGYU NY STRIP 16 OZ ~ 95

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 || 14

POTATO PUREE || 12

MAC N CHEESE || 14

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