



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

MEAT & CHEESE BOARD | white truffle salame | calabrese | prosciutto san daniele | humboldt fog hook's 10 year cheddar | saint angel triple cream | condiments and bread || 38

DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 25

WHIPPED FETA | blistered heirloom tomato | saffron honey | fresh basil | sumac | house-made pita || 18

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

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 17

FISH TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

MUSSELS | white wine | nduja | garlic | tomato | onion | lemon juice | parsley | toasted baguette || 23

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

MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

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

1855 STEAK TARTARE | quail egg | celery root puree | harissa oil | toasted french baguette || 26

SALADS + SANDWICHES

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

CHOPPED SALAD | chopped lettuce | avocado | cherry tomatoes | persian cucumbers | corn | sweetie peps pickled onions | cotija cheese | citrus vinaigrette || 19

CAESAR SALAD | romaine | crispy capers | parmesan | lemon croutons || 15

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

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

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | heirloom tomatoes | swiss | potato brioche || 25

GRILLED CHEESE + CLAM CHOWDER | mozzarella | tallegio | rustic french bread || 25

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 34

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

FANCY PIZZA | pesto | burrata | prosciutto | arugula | fresno honey | aged balsamic || 28

CACIO E PEPE PIZZA | stracchino | mozzarella | black pepper | cacio e pepe dressing | lemon zest | fresh basil || 24

LARGER

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 44

GRILLED CHILEAN SEA BASS | cilantro + lime rice | orange beurre blanc | bok choy | sesame confit garlic || 58

WHOLE ROASTED BRANZINO | achiote | roasted peppers | hoja santa | pickled veggies | salsa quemada + roja || 43

BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 27

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

SIGNATURE 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 ~ 62

BONELESS RIBEYE 16 OZ ~ 68

WAGYU NY STRIP 16 OZ ~ 95

JAPANESE A5 WAGYU | 2OZ ~ 56 | 4OZ ~ 112 | 6OZ ~ 168

SHAREABLE SIDES

ROASTED BRUSSELS SPROUTS || CHARRED BROCCOLINI || SAUTEED ASPARAGUS

ROASTED MUSHROOMS || POTATO PUREE || CORN ESQUITES || 12

MAC N CHEESE || TRUFFLE FRIES || 14

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
20% gratuity will be added to your final bill for parties of 6 or more
A 2.5% surcharge will be added to your final bill for Employee Benefits*