



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

THURSDAYS ONLY OYSTERS & MARTINIS | \$2 oysters | \$13 classic & specialty martinis

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

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

ROASTED CAULIFLOWER | tahini | pickled golden raisins | almonds || 17

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 || 25

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

ROASTED BONE MARROW | cremini tapenade | pickled shallots | grilled rustic bread || 22

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

BRAISED LAMB BELLY | gochujang | kimchi | green onion | daikon radish | sesame seeds || 25

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

S A L A D S + S A N D W I C H E S

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

A CAESAR SALAD | romaine | crispy capers | parmesan | lemon croutons || 17

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro
pickled onions | spicy miso dressing || 30

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

F L O U R + W A T E R

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 36

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 || 25

L A R G E R

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 46

ALASKAN HALIBUT | charred asparagus | carrot puree | avocado corn salsa | cilantro || 54

WHOLE ROASTED BRANZINO | achiote | roasted peppers | hoja santa | pickled veggies | salsa quemada + roja || 45

A 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

TOMAHAWK PORK CHOP | 16oz | sweet chili sauce | crispy garlic | roasted peanuts | mustard greens || 54

A 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 L A C A R T E S T E A K S

FILET MIGNON 8 OZ ~ 65 BONELESS RIBEYE 16 OZ ~ 69

JAPANESE A5 WAGYU | 20Z ~ 56 | 40Z ~ 112 | 60Z ~ 168

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

ROASTED BRUSSELS SPROUTS || CHARRED BROCCOLINI || SAUTEED ASPARAGUS

ROASTED MUSHROOMS || POTATO PUREE || CORN ESQUITES

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