

Dinner Menu



TO SHARE

MR. ED'S BREAD & BUTTER 10

sourdough, carrot muesli loaf, cultured butter,
black apple butter

FOIE GRAS 28

foie gras torchon, maple crisp choux, miso custard,
pickled blueberries

PUMPKIN TEMPURA 24

tamari aioli, green walnut syrup, truffle, chive powder

SCALLOP CRUDO 28

buttermilk, pickled grape, fennel, burnt leek oil, smoked
black alder

GRILLED NAPA CABBAGE 18

malt vinegar, white anchovies, brown butter crumb,
aioli, chives

BITTER GREENS SALAD 18

fermented plum vinaigrette, walnut, handeck cheese

ENTRÉES

STEAK AU POIVRE 34

peppercorn crusted flat iron, brandy cream jus, fries

CORNISH HEN 42

brick cooked half bird, smoked lardon, house sauerkraut,
pickled mustard seeds, jus

MAITAKE MUSHROOM 34

hard seared maitake, smoked onion-tomato soubise,
mushroom XO, chili-buckwheat crisp

HALIBUT 58

halibut, smoked mussel-braised navy beans, charred
leek, sherry butter

BRUCE BURGER 28

aged cheddar, special sauce, shaved onion, fries

DAILY

4 : 3 0 P M - 9 : 3 0 P M