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
4:30 PM - 9:00 PM