

Lounge Menu

FIRST COURSE

MR. ED'S BREAD & BUTTER 10
sourdough, carrot muesli loaf, cultured butter, black apple butter

WARM OLIVES 14
citrus, fennel, chili

SHRIMP SALAD 16
fogo island shrimp, leeks, aioli, dulce crisps

ASPARAGUS 15
charred and chilled, cured egg yolk, hazelnut, chicory oil

SOUP DU JOUR 16
chefs daily creation

BITTER GREENS SALAD 18
fermented plum vinaigrette, walnut, handeck cheese

SECOND COURSE

SMOKED TROUT FLATBREAD 30
labneh, pickled leek, herbs, lemon

CHICKEN SCHNITZEL KIEV 28
garlic-parsley butter, apple, carrot and pickle slaw

AGNOLOTTI 24
ricotta, pea, brown butter, grilled field spinach

STEAK FRITES 32
flat iron, jus, fries, aioli, greens

BRUCE BURGER 28
aged cheddar, special sauce, shaved onion, fries

DAILY
11:30 AM - 4:00 PM