

Lounge Menu

SHARABLES

MR. ED'S BREAD & BUTTER 10

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

FOIE GRAS 28

shaved foie gras torchon, white chocolate powder, compressed rhubarb, almond sable

FRIED EGGPLANT 24

labneh, hot honey, pickled shallot

SCALLOP CRUDO 28

compressed rhubarb, fennel, chicory oil

ASPARAGUS 18

steamed asparagus, white anchovies, brown butter crumb, sauce gribiche

BITTER GREENS SALAD 18

fermented plum vinaigrette, walnut, handeck cheese

ENTRÉE

STEAK AU POIVRE 34

pepper corn crusted flat iron, brandy cream jus, fries

CORNISH HEN 42

brick cooked half bird, jus, spring vegetables

RICOTTA GNOCCHI 34

mushroom, brown butter, lemon

ARCTIC CHAR 46

beet, fermented greens, caviar butter

BRUCE BURGER 28

aged cheddar, special sauce, shaved onion, fries

DAILY

4:30 PM - 9:30 PM