

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 strawberry, fennel, chicory oil

GRILLED NAPA CABBAGE 18

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

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, summer 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 : 3 0 P M - 9 : 3 0 P M