

Lounge Menu

APPETIZER

BREAD & SPREAD 10

house sourdough & carrot muesli bread, apple butter,
whipped butter

WARM MARINATED OLIVES 14

citrus, chili, smoked salt

OYSTERS 3.75 each

freshly shucked with accoutrements
or au gratin +1

BURRATINI 24

fig jam, burratini cheese, warm baguette, coronation
grape vinaigrette

BRUSSELS SPROUTS 21

charred brussels sprouts, crisp shallots, black garlic butter,
pickled cranberry

FOIE & BEEF RIB PASTRAMI 30

red wine foie gras torchon, short rib pastrami, maple mustard,
caraway rye crisps

SOUP OF THE DAY 16

seasonal, made fresh daily

SALAD 18

organic greens, pickled rhubarb, burnt goat cheese, pumpkin seeds

ENTRÉE

BRUCE BURGER 28

west grey beef, aged cheddar, special sauce, shaved onion,
fries

SMOKED TROUT FLATBREAD 30

house smoked trout, labneh, pickled onion, lemon honey,
herbs

CHICKEN SCHNITZEL 28

breaded chicken cutlet, apple sauce, grainy mustard, winter slaw,
pomme puree

RAVIOLI 30

brown butter squash tortellini, crispy sage, chestnut espuma,
aged gouda

STEAK FRITES 32

flatiron steak, demi-glace, fries, aioli

SIDES

STEAKHOUSE FRIES 16

triple cooked thick cut potatoes, aioli

LOCAL WINTER VEGETABLE 18

farm inspired and ever changing

DAILY

11:30 AM - 7:30 PM