

IIB IL W ID

FINGER FOOD

- Brandade Croquettes,**
kombu remoulade 13
- Charred Shishito Peppers,**
smoked herring aioli 12
- Escargot,**
maitre d'hôtel butter, garlic, puff pastry 16

FROM THE COLD KITCHEN

- Netarts Bay Oysters,**
golden balsamic mignonette 18
- Hamachi,** green apple aguachile gel,
furikake, cucumber, raspberry ponzu, shiso . . . 16
- Shrimp Cocktail,** horseradish panna cotta,
spicy tomato gastrique, lemon confit 21

ON A SOURDOUGH "SHINGLE"

- King Crab & Avocado,** green papaya
salad, watermelon radish, opal basil 17
- Vine Ripe Tomato,**
burrata, basil seeds, pickled shallots 16
- Steak Tartare,**
bone marrow butter, Sriracha aioli 18

Divide & Conquer

SALADS

- Baby Kale,**
strawberry, kombucha, seeds, green goddess 12
- Caesar,**
parmesan dressing, house croutons 13
- Salt Roasted Beets,**
pearl onion, golden beet yogurt, fourme d'ambert blue cheese, dill 13

VEGETABLES

- Peas & Carrots,**
charred, raw, pickled, puréed, cotija cheese 13
- Heirloom Cauliflower,**
lampang sauce, honey yogurt 12
- Brussels Sprouts,**
red pepper coulis, guanciale, one-hour egg 14

HOUSEMADE PASTAS

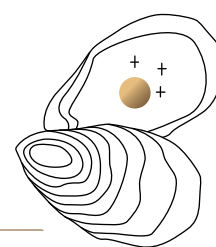
- Ravioli,** wild mushrooms, goat cheese,
spring vegetables, beurre monté, genovese and opal basil 18
- Cacio e Pepe,**
parmesan, black pepper 16
- Cavatelli,**
coffee braised lamb shoulder, oil-cured olives, preserved lemon 24

Seafood Tower — 145

lobster, king crab, jumbo shrimp, oysters

Caviar Service

- Siberian Baerii — 95
- Sasanian Imperial Osetra — 165
- Iranian Pearl Asetra 000 — 220



SEAFOOD

- Mussels,**
wild boar chorizo, white ale, calabrese chili oil, thyme 19
- Octopus,**
shaved vegetables, black hummus, herbal vinaigrette 21
- Dayboat Scallops,**
white corn grits, pine nut vinaigrette, crispy leeks 28

MEAT & GAME

- Bone-In Pork Chop,**
Carolina Gold rice pilaf, fennel jam, la saba, smoked ham hock jus 28
- Roasted Duck Breast,**
warm grains, chou farci, charred ramp, port-fig reduction 32
- Leg of Lamb,**
savory squash, wild mushrooms, wilted greens, lamb jus 34



Butcher's Corner

Proudly serving Creekstone Farm's
USDA Certified Black Angus Beef

12oz Filet Mignon — 62
Butcher's Center-Cut

22oz Bone-In Ribeye — 68
21-Day Dry-Aged

32oz Bone-In Porterhouse — 98
60-Day Dry-Aged

LUXE UPGRADES

Wild Mushrooms — 10 | Potatoes Au Gratin — 10

Whole Roasted Fish — 56

fish of the day, saffron Israeli couscous,
spring vegetables, chimichurri

Flying Solo (or not)

- Vegetable Risotto,**
Carolina Gold rice, maitake mushrooms, pickled carrots, cashew butter, black truffle 24
- Salmon,**
black beluga lentils, bacon lardon, chicken liver sauce, fennel salt 32
- Halibut,**
kimchi consommé, baby bok choy, umami butter crouton 36
- Organic Half Chicken,**
herb spätzle, oyster mushrooms, cashews, Hunter's Sauce 28
- BLVD Burger De Luxe,**
cheddar cheese, pickles, house dressing, hand-cut fries 18
- Short Rib,**
cabernet, creamed potato, apple, horseradish root, onion ring 34
- "Minute Steak" & Potatoes,**
8oz New York strip, herb pistou, chili oil, pommes sable, micro cilantro 39

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.