

OYSTERS *p/a* cod fritters 6

APPETIZERS

cream of cauliflower 9 bacon, bread and yolk

giant oyster rockefeller 8

crispy pig's head 11 greens and gribiche sauce

wagyu tongue 12 celeriac remoulade, apple and parsley

egg in a hole 13 tripe ragoût and cheddar

chioggia beet salad 12 ricotta and candied pecans

beef tartare 14 crunchy rice, tobiko and spicy mayonnaise

razor clams apple juice and brussels sprouts 12

## ENTRÉES

skate on the bone 25 bone marrow and rapini soup

sweetbreads and octopus 28 roasted lettuce and red butter

crisped duck leg 22 bbq sauce, dates and herb salad

warm beef sandwich 19 pomme-paille, horseradish aioli and sriracha

rock shrimp salad 24 avocado, manchego and shiitake vinaigrette

DISHES for TWO

big pork chop 55 scallion pancakes, pickled vegetables and spiced meatballs

cornish hen & quail 58 eggplant, panko-egg and arugula salad

SIDES 8 dollars each

greens & garlic
shoe string potatoes salt & vinegar
bowl of lettuces lemon vinaigrette
brussels sprouts grilled baguette and parmigiano

CHEF Mehdi Brunet-Benkritly Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. HOURS dinner, 5-11pm late night, 11-2am