

SALADS

STARTERS

STEAKS

MAINS

TABLE

QUALITY MEATS

CRUDITÉ SALAD	Buttermilk Dressing, Ranch Herbs	12.
HOUSE CAESAR	Cured Lemons, Peppadew Peppers	13.
ENDIVE & CAMBAZOLA	Grapes, Pecans, Thai Chili Vinaigrette	12.
BABY LETTUCES	Shallot-Mustard Vinaigrette	11.

BUTTERNUT SQUASH SOUP	Apple Cider Vinegar, Pepitas	11.
U-6 SHRIMP COCKTAIL	House Sauces	17.
GRILLED NUESKE'S BACON	Peanut Butter, Jalapeño Jelly	15.
GRILLED BUCHERON CHEESE	Arcade's Pear Baguette	13.
ROASTED BEET TABBOULEH	Kabocha Squash Hummus	13.
SAUSAGE & PEPPER TOAST	Faicco's Sausage, B&G Peppers	14.
HAMACHI CRUDO	Roasted Pistachio & Cherries	15.
STEAK TARTARE	Bone Marrow Butter, Radishes	15.
CRAB & AVOCADO	Jumbo Lump, Cilantro, Citrus	16.

NATURAL STEAKS FROM CREEKSTONE FARMS AND BRANDT BEEF

BAVETTE CUT	19.
TOP SIRLOIN-COULOTTE	23.
LONG-BONE SHORT RIB STEAK	25.
THE HANGER	25.
GRILLED SKIRT	28.
THE DON AMECHE	29.

RED WATTLE PORK CHOP	Cherries & Cherry Peppers	27.
GRILLED OCTOPUS	Rice Beans, Beluga Lentils	23.
MEDITERRANEAN BRANZINO	Artichoke Sauce Vierge	25.
SEARED SCALLOPS	Black Sesame, Spinach	24.
THE PATTY MELT CLUB BURGER	Spicy Slaw	17.
LEMON-CHARRED CHICKEN	Grilled Herbs	23.

BUTTERNUT BRIOCHE BREAD PUDDING	8.	CHICKPEA-SKILLET RICE	8.
BROWN-BAG CURLY FRIES	8.	CREAMED-SPINACH HUSH PUPPIES	9.
SAUTÉED GREENS	7.	SCALLOPED SUNCHOKES	8.
CACIO E PEPE ORZO	8.	SIMPLE SPINACH OR HARICOTS VERTS	7.

 BAKED POTATO MONKEY BREAD 6.