

RAW BAR - MARKET PRICE

3-4 varieties of fresh oysters. Rotates weekly based on availability

ACCOMPANYING SAUCES		
Apple mignonette	Thai chili sauce	\$3 each
Cocktail sauce	Black tobiko caviar (+\$3)	Half dozen: \$18
		One dozen: \$34

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SMALL PLATES

Pulpo a la brasa , grilled octopus, potato and truffle purée, fried leeks, romesco	\$24
Burrata salad , butternut squash purée, crispy Brussel sprouts, spicy pumpkin seeds, hot honey	\$18
Colossal cajun shrimp , amber ale cajun cream sauce, baguette	\$20
Bruselas al pastor , Brussel sprouts, salsa de chiles morita, grilled pineapple, cotija, pickled onions	\$13
Lacinato kale salad , dried fruit, parmesan, toasted pistachios, chipotle caesar	\$14
Leche del tigre Peruvian ceviche , white fish, lime juice, red onion, habanero and jalapeño peppers, sweet potatoes, corn, plantain chips	\$22

MAINS

Spanish seafood paella , Spanish rice, scallops, shrimp, clams, mussels, house made andouille sausage, peas, bell peppers	\$34
Porcini rubbed New York strip steak , grass-fed strip steak, Hudson Valley mushrooms, spinach risotto	\$48
Pan seared halibut , cauliflower purée, grilled broccolini, agrodolce, lemon garlic butter	\$38
Mushroom ragú , house made linguine, blue oyster, shiitake, and royal king mushrooms, peas, parmesan, pangrattato	\$32
Wild boar and veal gnocchi , 6 hour slow cooked wild boar and veal ragú, tomato, pancetta, parmesan	\$34

SIDES			
French Fries	\$7	Charred broccolini with parmesan	\$11
Truffle Fries	\$9	Baguette with whipped butter	\$3

Please let us know if there are allergies at the table.
20% gratuity added to parties of 6+ and tables paying with gift cards.

Chef Javier Villatoro

DINNER