

Shareable

CHARCUTERIE PLATE 25

pork and foie gras country pâté with calvados & pistachio, chicken liver parfait, artisan cheese, apricot chutney, giardiniera, baguette

CRISPY BONE MARROW NUGGETS 25

whole grain mustard chili butter, grilled bread, stone fruit preserve, arugula salsa verde

ROASTED WILD MUSHROOMS 16

fontina fondue, grapefruit relish, pistou

TOKYO HOT CHICKEN 15

fried chicken tender skewers, horseradish honey, bonito flakes, ginger miso gribiche

SALMON CRUDO 18

king salmon belly, citrus marinade, apple, serrano, orange supreme, red onion, pomegranate, pistachio dust

CRISPY BRUSSELS SPROUTS 14

hibiscus agrodolce, pork belly, peanut crunch, goat feta cheese

SMOKED TROUT DIP 15

crudité, smoked trout roe, saltine crackers



Soup & Salad

SOUP OF THE DAY

GRL WALDORF 14

granny smith apples, endive, celery, grapes, frisée, blue cheese crumble, candied walnuts, blue cheese dressing

HOUSE SALAD 12

mix greens, pear, shaved fennel, squash, hazelnuts, pecorino cheese, balsamic vinaigrette

ADD

Ora King salmon 18, beef tips 12, shrimp 15, chicken 12

Entrée

DUCK, DUCK, GOOSE 39

smoked duck breast, crispy potatoes, goose confit, pickled grapes, frisée, pomegranate, candied walnuts, foie gras vinaigrette

VEGETABLE GATEAU 35

crepes, lacinato kale, mushrooms, local chevre, romesco, balsamic glaze

LOBSTER FETTUCINE 45

poached lobster, sauternes, crème fraiche, fine herbs, kale, smoked trout roe

BEEF CHEEK BOURGUIGNON 48

red wine braised beef cheeks, squash purée, heirloom carrots, fondant potatoes, horseradish crème fraiche, beef jus

WAGYU NY STRIP 65

grade 6 American wagyu, parsnips, black truffles, baby root vegetables, foyot sauce

SMASH BURGER 23

local angus beef patty, tomato jam, cheddar cheese, bacon, shaved lettuce, house sauce, brioche bun, and house frites

ORA KING SALMON 45

creamed bacon leeks, fingerlings, beet root vinaigrette, herb salad

Dessert

BEIGNETS 12

Nutella cream filling, powdered sugar, ice cream

CRÈME BRULEE 12

vanilla custard, fresh berries

FLOURLESS CHOCOLATE TORTE 10

crème fraiche chantilly, huckleberry compote, candied orange wheel

Happy Hour + Small Plates
4PM - 6PM

FONDUE

guyère, fontina, white wine, baguette (serves 2) 18

Add apples 2, potato 2, steak tips 7, the works 10

SHRIMP COCKTAIL LETTUCE WRAPS

thai cocktail sauce, avocado, butter lettuce 18

STEAMED BEEF SLIDERS

pickles, onion, fry sauce, American cheese 4/slider

HOUSE SALAD

greens, radish, pecorino, balsamic vinaigrette 10

COWBOY POUTINE

pulled beef cheek, crispy cheese curds, refried lentils, avocado crema, meat chocolate, pickled peppers 15

LOBSTER ROLL

tarragon, herb aioli, mini hoagie 15