



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

SMALL PLATES

BURRATA FLATBREAD

'nduja passata, olive oil, mozzarella, basil, parmesan, lavash flatbread // 17

LOADED SPRING FRIES GF

green goddess tahini, chives, lemon zest // 13

BRAISED BRISKET NACHOS GF

white queso, pickled onion and peppers, salsa, guacamole, cilantro lime crema // 21

BRUSSEL SPROUTS GF

crispy brussels, kimchi seasoning, confit garlic, lardon, cotija cheese, citrus tahini // 17

OYSTERS ON THE HALF SHELL* GF

half dozen, bloody mary mignonette, charred lemon // 24

TUNA TARTARE*

fresh diced tuna, avocado, cucumber, toast points // 25

BEEF BOWL* GF

marinated tenderloin tips, rice noodles, toasted sesame seeds, pickled fresnos, scallions, soft boiled egg, yum yum sauce // 31

CHICKEN WINGS* GF

served with bleu cheese dressing, carrot celery slaw choice of: house fermented buffalo sauce, house-made bbq sauce, or blackening seasoning // 18

GRAINS

HOUSE BREADS V

daily bread, crackers, butter // 7

SOUP + SALAD

SOUP DU JOUR

ask your server for details // 12

CHOPPED HOUSE SALAD GF, V

lettuce, red onions, cucumber, tomato, feta, green goddess dressing // 14

BACON CAESAR* GFO

romaine, lardons, hard boiled egg, herbed focaccia croutons, caesar dressing, parmesan // 16

WATERMELON SALAD GF, V

compressed watermelon, sweet pickled watermelon rind, cucumber, tomato, mixed greens, mint, fried haloumi, roasted cashews, olive oil, feta, black pepper lime dressing // 17

LOUNGE

PUFF DOGG

poblano pepper, grilled anaheim, mozzarella cheese, brat, chipotle cremosa dip, seasoned fries // 19

STEAK FRITES* GF

10 oz sirloin, seasoned fries, compound butter // 37

KOREAN BBQ RIBS GF

korean bbq dry rub, house-made bbq sauce, truffle mac and cheese, house-made spicy pickle // 21

CHICKEN BURGER*

8 oz teriyaki sake seasoned chicken-smash style, poblano-sesame slaw, yum yum sauce, house fries // 19

SMASH BURGER*

8 oz Blue Creek Marble Meat Co. ground beef, caramelized onions, house-made pickles, american cheese, TEN sauce, house fries // 20

double patty // +6

EXECUTIVE CHEF Sarah Seltvedt

CHEF DE CUISINE Michael Partridge



*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such animal

but especially to the elderly, young children under the age of 4, pregnant women and other foods reduces the risk of illness. Split plate fee: \$8. Tickets are subject to a 20% gratuity.