

FOOD MENU

APPETIZERS

FRENCH ONION SOUP MELTED SWISS, VEAL BROTH	18
WHIPPED RICOTTA CHILI HONEY, ROSEMARY, GRILLED SOURDOUGH	16
CAVIAR AND TOTS CRÉME FRAÎCHE, CHIVES	28
ESCARGOT GARLIC-HERBED BUTTER, TOASTED BAGUETTE	19
CRISPY BRUSSELS SPROUTS , SWEET CHILI, TOASTED PEANUTS	18
BUFFALO CAULIFLOWER BUTTERMILK BLUE CHEESE	16
BAO BUNS CRISPY PORK BELLY, PICKLED ONION, CILANTRO, HOISIN	19
BAR ROOM FRIES PARMESAN, HERBS AND TRUFFLE OIL	16
CRISPY DUCK WINGS SOY GLAZE, SCALLION, SESAME	24



THE NACHOS



MOJO PULLED PORK, CHEDDAR CHEESE
HOUSE-PICKLED JALAPENO,
PICO DE GALLO, LIME CREMA

24

ENTREES

GRILLED CHICKEN CAESAR PARMESAN, GARLIC BREADCRUMBS	24
KALE QUINOA SALAD MANCHEGO, ALMONDS, CRANBERRIES	19
CLASSIC FISH & CHIPS MUSHY PEAS, HOUSE TARTAR, MALT VINEGAR, LEMON	26
LOBSTER COBB AVOCADO, SMOKED BACON, TOMATO, RED ONION, EGG, BLUE CHEESE	29
BERKSHIRE PORK CHOP WILD MUSHROOMS RAGU, BROWN BUTTER POLENTA, SAGE	36
FAROE ISLAND SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY	32
HANGER STEAK FRÎTES COGNAC-PEPPERCORN SAUCE, ROSEMARY	38
THE BAR ROOM BURGER SHARP CHEDDAR, SLICED PICKLES, MELTED ONIONS, TRUFFLE AIOLI	25
CRISPY CHICKEN SANDWICH ZUCCHINI SLAW, SPICY PICKLES, YUZU AIOLI, FRIES	22
TRUFFLE PAPPARDELLE WILD MUSHROOMS, PARMESAN, CREAM	28
LOBSTER ROLL NEW ENGLAND STYLE, TARRAGON AIOLI, OLD BAY, HAND CUT FRIES	32
HERB ROASTED CHICKEN CARROTS, PEARL ONIONS, MARBLE POTATOES, AU JUS	29

RAW BAR

EAST COAST OYSTERS

GIN COCKTAIL SAUCE,
YUZU MIGNONETTE

HALF DOZEN 21 / DOZEN 42

*ADD 30G TIN OF CAVIAR 75

SHRIMP COCKTAIL

SERVED ON ICE WITH LEMON

24

SALMON CRISPY RICE

SRIRACHA AIOLI, NORI

SCALLION, JALAPENO

21

PEARL STREET CAVIAR

50 GRAM OSETRA TIN

NORTH FORK POTATO CHIPS

CHIVE-CRÉME FRAÎCHE

150