

HORS D'OEUVRES

<b>CHEERS FOR THE TABLE</b> a little liquid aperitif to get your night started	<b>2 per person</b>
<b>SHRIMP COCKTAIL</b> old bay, Ryan's cocktail sauce	<b>16</b>
<b>STEAK TARTARE *</b> garlic aioli, good potato chips	<b>14</b>
<b>FRENCH ONION DIP</b> good potato chips	<b>9</b>
<b>DEVEILED EGGS</b> bacon jam, dill	<b>9</b>
<b>BREAD SERVICE</b> 9-grain, ciabatta, maître de butter	<b>9</b>

SUPPER TIME

<b>CRISPY CHICKEN BREAST</b> potato purée, carrot, wild mushroom, sambal	<b>28</b>
<b>SMOKED DUCK BREAST</b> blackberry-cabernet reduction, chicories, savory grits	<b>32</b>
<b>SEARED SALMON</b> spinach gnocchi, english peas, shaved fennel	<b>31</b>
<b>WHOLE TROUT</b> cauliflower, almond, brown butter, capers	<b>35</b>

FROM THE GRILL

<b>PORK PORTERHOUSE</b> dijon cream, petite greens	<b>32</b>
<b>10oz FLATIRON</b> porcini rub, bordelaise, onion-shimeji jam	<b>39</b>
<b>8oz FILET MIGNON</b> béarnaise, arugula	<b>52</b>
<b>55oz TOMAHAWK RIBEYE</b> smoked butter, bone marrow & sorgham jus	<b>130</b>

STARTERS

<b>BUTCHER BOARD</b> chicken cheddar-wurst with apple butter octopus terrine with castelvetro relish country pate with onion jam toast, mustard, pickles	<b>19</b>
<b>MUSSELS MARINIÈRE</b> white wine & tomato broth, dill, ciabatta, garlic spread	<b>15</b>
<b>CRISPY PORK BELLY</b> chile verde, cilantro, lime, corn nuts	<b>14</b>
<b>WEDGE SALAD</b> buttermilk vinaigrette, Nueskes bacon, cherry tomato, bay bleu cheese	<b>13</b>
<b>VALLEY SALAD</b> avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette	<b>14</b>

PASTA

<b>BOLOGNESE RIGATONI</b> parmesan, bread crumb	<b>28</b>
<b>PESTO STROZZAPRETI</b> bbq mushroom, beet, pine nut	<b>24</b>

SIDES

<b>ASPARAGUS</b> peppercorn vinaigrette, cured egg yolk	<b>7</b>
<b>SMASHED POTATOES</b> mornay, hotel spice	<b>7</b>
<b>OYSTER MUSHROOMS</b> smoked celery root, pecan gremolata	<b>9</b>
<b>MACARONI &amp; CHEESE</b> parmesan, gruyere	<b>8</b>

*There's always  
room for dessert.*