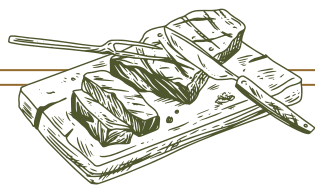


Signature STEAK

BRASSERIE • COCKTAILS • WINE BAR

SHAREABLES

- Pull Apart Parker House Rolls** 14
Pimento Butter, Parmesan Cheese, Sea Salt
- Crispy Calamari** 20
Shrimp, Fennel, Celery, Pickled Shallot, Lemon, Pomodoro
- Spinach Artichoke Dip** 16
Creamed Spinach, Grilled Artichoke, Gochugaru, Gruyere, Chili Breadcrumb, Chive, Tortilla Chips
- Cauliflower** 18
Rose Harissa, Baba Ghanoush, Mint Chutney, Roasted Pistachio, Dill
- Tuna Crispy Rice*** 16
Spicy Mayo, Kabayaki Sauce, Pickled Fresno, Chives
- Short Rib Croquettes** 16
Braised Beef, Roasted Peppers, Aged White Cheddar, Bacon Arrabiata, Frisée Salad



STEAKS*

Linz Heritage Reserve Program. All Steaks are prepared with our Signature House Seasoning & finished with Kobe butter

- 18oz Bone-In-Ribeye** 72
14oz Ny Strip 64 • **7oz Filet** 54
10oz Filet 62 • **10oz Picanha** 36

Accoutrement 5

Au Poivre, Chimichurri, Truffle Butter, Red Wine Demi, Blue Cheese Crust

ACCOMPANIMENTS

- | | | | |
|------------------------------|----|----------------------------------|----|
| Creamed Corn | 12 | Rosemary Roasted Fall Vegetables | 12 |
| Charred Broccolini | 14 | Roasted Garlic Mashed Potatoes | 12 |
| Baked Four Cheese Mac | 14 | Crispy Fried Brussels, | 12 |
| Tallow Fries & Honey Dill | 9 | Hot Honey, Maldon Salt | |
| Truffle Fries & Garlic Aioli | 12 | | |

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

HALF DOZEN OYSTERS*

Choice of Preparation 24

Classic Mignonette
Charred Lemon & Cocktail Sauce

Mesquite Roasted Oysters Rockefeller
Creamed Spinach & Chili Breadcrumb, Chive



SOUP & SALADS

- She-Crab Soup** 14
Cream Sherry, Biscoff Crumble, Roasted Corn, Chives
- French Onion** 12
Swiss & Gruyere Cheese, Toasted Baguette, Chives
- Wedge** 16
Iceberg, Oven Roasted Tomato, Bleu Cheese, Pickled Red Onion, Bacon Lardons, Chive, Truffle Ranch
- Roasted Beet** 16
Whipped Goat Cheese, Arugula, Roasted Beets, Winter Citrus Supremes, White Balsamic Vinaigrette, Candied Pecan
- House Chop** 16
Radicchio, Iceberg, Romaine Hearts, Confit Tomato, Hearts of Palm, Artichoke, Chickpea, Castelvetro Olive, Pecorino Romano, Citrus Vinaigrette
- Caesar Salad** 14
Romaine Hearts, Classic Caesar Dressing, Garlic Croutons, Grated Parm, Fried Anchovies

HANDHELD

- Signature Burger*** 20
House Blend Beef, Nueske's Bacon, Swiss & Havarti Cheese, Fried Pickled Onions, Signature Sauce, B&B Pickle
- Lobster & Shrimp Roll*** 25
Yuzu Tarragon Aioli, Celery, Butter Lettuce, Toasted Brioche
- Baller Cheesesteak Sandwich** 26
Braised Beef, Roasted Peppers & Onions, Swiss Cheese, Pimento Cheese, Kobe Butter, French Baguette

ENTRÉE

- Beef Short Rib** 38
Roasted Garlic Mashed Potato, Charred Broccolini, Red Wine Demi
- Steak Frites*** 40
Kobe Butter Patatas Bravas, Petite Frisee Salad
- Pan Seared Salmon*** 34
Confit Leeks, Parsnip Puree, Castelvetro Olive Tapenade, Sorrel
- Half Roasted Chicken** 32
Truffle Jus, Rosemary Roasted Fall Vegetables, Sunflower Shoots
- Shrimp Scampi Pasta** 28
Gemelli, 'Scampi Butter', Heirloom Tomato Confit, Toasted Chili Breadcrumb, Pea Shoots
- Cacio E Pepe** 23
Chitterra, Grated Parmesan, Cracked Black Pepper, Fried Parsley
Add Winter Black Truffle - \$40/3g