

juliette

FOR THE TABLE

sheet bread - olive oil, butter, and oregano	10
beef fat fried potatoes - citrus aioli	12
gazpacho - speck and strawberry	16
smashed avocado - garden herbs and fennel pollen cracker	14
fresh cheese - asparagus, olives, and almonds	16
smoked trout - cultured cream radish	16
chicken liver - allysa's sourdough bread and pickled celery root	16
artichoke - grilled, black garlic, and basil	16
gouda - hazelnut and blossom	12

FOOD

lettuces - almost a caesar	16
<i>add grilled chicken breast +8</i>	
lima beans - escarole and fennel	18
juliette burger - green chile, cheddar, and caramelized onion	20
cheese dumplings - oyster mushroom and turnips	28
chicken thigh - yellow grits, collard greens, and cured pork	32
pork belly - sour cherry, frisee, and farm egg	34
steak - au poivre, fried potatoes	
dry-aged ribeye	72
hanger	40

SWEETS

cold milk custard - bee pollen, pinon honey, and vinegar	10
pistachio ice cream - apple sorbet	14
chocolate mousse cake - cacao nibs, ganache, and whipped cream	12

Raw or undercooked ingredients may increase the risk of foodborne illness. Please notify us of any allergies.
Parties of six or more are subject to a 20% gratuity, which will be included in the final bill.