

## STARTERS

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### RAW BAR

BLUE POINT OYSTERS 4

LITTLE NECK CLAMS 3

JUMBO U-10 SHRIMP COCKTAIL 6

### SAUTEÉD TIGER PRAWNS

Chili Butter, Fried Leeks, Thai Basil 15

### SEARED TUNA SALAD

Gem Lettuce, Olives, Marble Potatoes, Soft-Boiled Egg 21

### WS CAESAR SALAD

Parmesan, Anchovies 18

### ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 14

### STEAMED MUSSELS

Vadouvan, White Wine, Garlic Bread 19/26

### STEAK TARTARE

Gold Label Wagyu, Toasted Country Bread 23

### POTATO GNOCCHI

Mushrooms, Coffee Sabayon, Mustard Greens 24/30

## ENTRÉES

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### SEARED ATLANTIC HAILBUT

Yukon Gold Potato, Charred Baby Leeks, Grenobloise 31

### FALL VEGETABLE POT AU FEU

Kombu Broth, Beech Mushrooms, Rutabaga, Parsnips 21

### SEARED DIVER SCALLOPS

Brussels Sprouts, Grapes, Parsnip Purée, Port Reduction 32

### GRILLED FLAT IRON STEAK

Garlic Confit, Marble Potatoes, Pearl Onions 28

### TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

### ROASTED HERITAGE CHICKEN

Parmesan Polenta, Escarole, Beech Mushrooms 28

### PORCHETTA

Apple, Pomegranate, Arugula 42

## SIDES

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MUSHROOM FRICASSÉE 14

FRENCH FRIES 10

SAUTEÉD SPINACH 12

POTATO WEDGES 10

BRUSSELS SPROUTS 14

ONION RINGS 14