

## STARTERS

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### RAW BAR

BLUE POINT OYSTERS 4

LITTLE NECK CLAMS 3

JUMBO U-10 SHRIMP COCKTAIL 7

### SAUTEÉD TIGER PRAWNS

Chili Butter, Fried Leeks, Thai Basil 22

### CRAB CANNELONI

Avocado, Caviar, Ginger, Red Bell Pepper 30

### WS CAESAR SALAD

Parmesan, Fried Anchovies 19

### ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 18

### STEAMED MUSSELS

Vadouvan, White Wine, Garlic Bread 21

### STEAK TARTARE

Gold Label Wagyu, Champagne Vinaigrette, Toasted Country Bread 24

### SMOKED BARIGOULE BROTH

Artichokes, Morel Mushrooms, Pearl Onions 23

## ENTRÉES

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### SEARED ATLANTIC MONKFISH

Saffron Yogurt, Brussels Sprouts, Brioche 32

### SQUID INK LINGUINE

Shellfish, Lemon Pesto, Creamy Velouté 28/36

### SEARED DIVER SCALLOPS

Butter Bean Ragù, Lemon Purée, Pickled Fresno Chili 36

### GRILLED FLAT IRON STEAK

Garlic Confit, Marble Potatoes, Pearl Onions 34

### PAN SEARED LONG ISLAND DUCK BREAST

White Pepper Meringue, Celery Root, Tardivo 43

### ROASTED HERITAGE CHICKEN

Fried Enoki Mushrooms, Mashed Potatoes, Carrots 33

### TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

## SIDES

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MUSHROOM FRICASSÉE 14

FRENCH FRIES 10

SAUTEÉD SPINACH 12

POTATO WEDGES 10

BRUSSELS SPROUTS 14

ONION RINGS 14