

STARTERS

WILD MUSHROOM SOUP

GOAT CHEESE MOUSSE, PARMESAN CRISP,
CHIVES \$12

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

RISOTTO CACIO E PEPE

2 YEAR AGED RISOTTO, PECORINO, PARMIGIANO,
BLACK PEPPER \$15

HAMACHI CRUDO

AVOCADO, GINGER, PICKLED SHALLOTS, CRISPY
WONTONS, SOY CITRUS MARINADE, SESAME \$17

BLUEFIN TUNA TARTARE

HACKLEBACK CAVIAR, CRÈME FRAÎCHE, PRESERVED
LEMON, GAUFRETTE CHIPS \$19

CRISPY OYSTERS

CELERY ROOT SLAW, SPICY REMOULADE \$16

TUSCAN CHICKEN LIVER PATÉ

ORANGE MARMALADE, GRILLED BAGUETTE \$15

“CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, FRIED CAPERS,
SCAMORZA, TRUFFLE EMULSION \$21

GRILLED OCTOPUS

PORK BELLY, CRISPY POTATOES, SERRANO CHILIES,
CILANTRO, PEANUTS, KOREAN VINAIGRETTE \$18

SALADS

ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,
GORGONZOLA DRESSING, CRISPY ONIONS \$12

CHURCH SALADE AUX LARDONS

FRISÉE, ARUGULA, RED ENDIVE, BACON LARDON,
CROUTONS, FARM EGG, BACON SHERRY VINAIGRETTE,
AGED CHEVRE \$14

BEET, SPINACH & QUINOA

RED ONIONS, CANDIED WALNUTS, WARM GOAT
CHEESE, BLOOD ORANGE DRESSING \$12

SIDES \$8

YUKON GOLD WHIPPED POTATOES WITH GRAVY

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

ROASTED BRUSSELS SPROUTS, BACON SHALLOT VINAGRETTE

BROCCOLI RABE, CHERRY PEPPERS, GARLIC, PARMESAN

TATER TOTS, JALAPEÑO RANCH DRESSING



EXECUTIVE CHEF
BRADY DUHAME

ENTREES

CHILEAN SEA BASS

MISO GLAZED, BOK CHOY, TOASTED SESAME,
SHIITAKE MUSHROOMS \$39

PAN ROASTED HALIBUT

CASSOULET OF HEIRLOOM BEANS, CHICKEN
LEG CONFIT, PORK HOCK, GARLIC SAUSAGE,
GREMOLATA \$36

SKILLET ROASTED SCALLOPS

CAULIFLOWER PURÉE, MUSHROOM RAGU, SAVOY
CABBAGE, HAZELNUT BROWN BUTTER
VINAIGRETTE \$34

KING CRAB TAGLIATELLE

GARLIC, CHILI, CHERRY TOMATOES, BASIL, BUTTER
TOASTED BREAD CRUMBS \$28

HOUSE MADE CAVATELLI

NEOPOLITAN PORK SHOULDER RAGU, ROBIOLA \$26

CHICKEN AL MATTONE

GARLICKY BROCCOLI RABE, CHERRY PEPPERS,
WHIPPED POTATOES, SALSA VERDE \$27

SHORT RIB BOURGUIGNON

CELERIAC PURÉE, BUTTON MUSHROOMS, PEARL
ONIONS, BACON LARDONS, RED WINE SAUCE \$32

MOROCCAN LAMB LOIN

BRUSSELS SPROUT LEAVES, ARTICHOKE, CIPOLLINI,
SOUBISE, DUKKAH \$36

BRADY'S BURGER

CAVE AGED GRUYÈRE, BACON, CARAMELIZED ONIONS,
HAND CUT FRIES, HOUSE PICKLES \$16
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, RED ONION MARMALADE,
SPINACH, CHURCH ONION RINGS, ROASTED
GARLIC DEMI \$49

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY
RESTRICTIONS PRIOR TO ORDERING

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT
INCREASES THE RISK OF FOODBORNE ILLNESS