

STARTERS

WILD MUSHROOM SOUP

GOAT CHEESE MOUSSE, PARMESAN CRISP,
CHIVES \$12

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

PRIME STEAK TARTARE

SAUCE GRIBICHE, FARM EGG YOLK,
GRILLED BAGUETTE \$19

CRISPY OYSTERS

FOIE GRAS AIOLI, CARROT GINGER & CABBAGE
SLAW \$16

TUSCAN CHICKEN LIVER PATÉ

ORANGE MARMALADE, WARM BISCUITS \$15

“CARPETBAGGER”

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

PASTRAMI SALMON

RYE PANCAKE, APPLE, PICKLED SHALLOTS,
LEMON HORSERADISH & HERB CREMA \$16

GRILLED OCTOPUS

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

TUNA TARTAR TACOS

AVOCADO, CILANTRO, SCALLIONS, SPICY SAUCE,
SESAME \$16

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 \$15

SIDES \$8

YUKON GOLD WHIPPED POTATOES

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

ROASTED BRUSSELS SPROUTS, BACON SHALLOT VINAIGRETTE

WILD MUSHROOMS, THYME & AGED SHERRY VINEGAR

TATER TOTS, JALAPEÑO RANCH DRESSING



EXECUTIVE CHEF
BRADY DUHAME

ENTREES

CHILEAN SEA BASS

MISO GLAZED, TOASTED SESAME SPINACH,
SHIITAKE MUSHROOMS \$39

ARCTIC CHAR

QUINOA, ALMONDS, RAISINS, SPICED BUTTERNUT
SQUASH PURÉE, GREEK YOGURT SAUCE,
SHAVED BRUSSELS \$29

TOGARASHI TUNA

STICKY RICE, BOK CHOY, SPICY PONZU SAUCE,
GINGER SCALLION SALSA \$32

SQUID INK SPAGHETTI

SHRIMP, 'NDUJA SALUME, TOMATO RAGU \$32

HOUSE MADE CAVATELLI

SAUSAGE, CREMINI MUSHROOMS, BLACK PEPPER,
SAGE, CREAM, PECORINO \$28

CHICKEN “UNDER A BRICK”

ROASTED BRUSSELS WITH BACON & CIPOLLINI
AGRODOLCE, HERBS DE PROVENCE SAUCE,
WHIPPED POTATOES \$27

GRILLED DOUBLE CUT PORK CHOP

SWISS CHARD, BABY TURNIPS, PARSNIP PURÉE,
SWEET & SOUR CRANBERRIES \$36

MOROCCAN LAMB SHANK

HUMMUS, TABBOULEH, DUKKAH, POMEGRANATE \$32

BRADY’S BURGER

AMERICAN CHEESE, BACON & ONION MARMALADE,
RUSSIAN DRESSING, SHAVED LETTUCE, B&B PICKLES,
HAND CUT FRIES \$16
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

VEAL CHOP (16oz)

CRISPY ROSEMARY GARLIC POTATOES, VINEGAR
PEPPER SAUCE \$49

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