

## STARTERS

### “OLD SCHOOL” MEATBALLS

TOASTED GARLIC POMODORO SAUCE, FRESH BASIL, GRANA PADANO, GRILLED BREAD \$16

### CAULIFLOWER BISQUE

GARLIC CROUTONS, PISTACHIO BROWN BUTTER, CRISPY BEET CHIPS \$14

### BURRATA

COMPRESSED PINK LADY APPLE, APPLE JAM, YUZU, WALNUT NOUGAT, CORIANDER HONEY \$15

### RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF GRANA PADANO \$16

### HAMACHI TARTARE TACOS

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

### ESCARGOT

GARLIC & PARSLEY BUTTER, CELERY ROOT PURÉE, BRIOCHE \$17

### SHRIMP CALABRESE

SAMBAL, ROASTED SHOSHITO PEPPERS, SPICY POMODORO, FRESH BASIL, GRILLED BREAD \$19

### KOBE TARTARE GRILLED CHEESE

GRUYERE, PROVOLONE, UNAGI, FRIED CAPERS, CRISPY SHOESTRINGS \$21

### HOISIN ROASTED DUCK

KING CRAB & ROOT VEGETABLE HASH, PEANUTS, SCALLION \$21

## SALADS

### ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS, GORGONZOLA DRESSING, CRISPY ONIONS \$14

### BUTTER LETTUCE

HAZELNUTS, VIDALIA ONIONS, FARM EGG, AGED GOAT CHEESE, CREAMY HERB DRESSING, TOASTED BREAD CRUMBS \$14

## SIDES

### HAND CUT FRIES \$8

SPICY RUSSIAN DRESSING

### ROOT VEGETABLE HASH \$10

ROASTED ROOT VEGETABLES, PEANUTS, SWEET SOY GLAZE

### BROCCOLI RABE \$10

CHERRY PEPPERS, GARLIC, GRANA PADANO

### ROASTED BRUSSELS PETALS \$9

BACON LARDONS, PINK LADY APPLES

### RISOTTO \$12

18 MONTH DRY AGED RICE, PARMESAN, FIRST PRESS OLIVE OIL

### LOBSTER TWICE BAKED POTATO \$14



EXECUTIVE CHEF

MICHAEL MASTRANTUONO

GIFT CARDS AVAILABLE  
UPON REQUEST

## ENTREES

### WILD STEELHEAD SALMON

LOBSTER COCONUT CURRY, WHITE SWEET POTATO, CELERIAC, SUNFLOWER OIL \$38

### SCALLOPS

CAULIFLOWER PURÉE, BRUSSELS SPROUT CHIPS, HAZELNUT BROWN BUTTER \$38

### CHILEAN SEA BASS

MISO GLAZED, BABY BOK CHOY, TOASTED SESAME, HON SHIMEJI MUSHROOMS \$44

### CHICKEN UNDER A BRICK

YUKON GOLD PURÉE, ROASTED BRUSSELS PETALS, BACON LARDON, VIDALIA ONION, PINK LADY APPLES, NATURAL REDUCTION \$28

### BRAISED PORK SHANK

YUKON GOLD PURÉE, ESCAROLE, CALABRIAN CHILI, TRUFFLE DEMI \$34

### LOBSTER FRA DIAVOLO

RIGATONI, SPICY POMODORO, BREADCRUMBS \$38

### MIKE'S RABBIT PASTA

PENNE, BRAISED RABBIT, CONFIT GARLIC, LOCAL MUSHROOMS, PANCETTA, SPINACH \$32

### VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU, SEASONAL VEGETABLES \$26

### CHURCH BURGER

CAVE AGED GRUYÈRE, BACON, CARAMELIZED ONIONS, HAND CUT FRIES, HOUSE PICKLES \$18  
ADD FARM EGG \$2  
ADD PORK BELLY \$6

### VEAL PORTERHOUSE

CENTER CUT MILK FED VEAL, CRUSHED SWEET POTATO, BRANDY CREAM \$49

### HANDCUT USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, SPINACH, RED ONION MARMALADE, CRISPY ONIONS, ROASTED GARLIC DEMI \$54

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