

STARTERS

SWEET CORN BISQUE

BUTTER POACHED KING CRAB, CURRY CARAMEL
POPCORN, BABY CILANTRO \$14

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

TUNA TARTARE TACOS

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

HANDMADE RICOTTA TORTELLINI

GUANCIALE, MOREL MUSHROOMS, ZUCCHINI,
CHARDONNAY BUTTER, FRESH CHERVIL \$16

DUCK MEATBALLS

HUDSON VALLEY DUCK. SCAMORZA, CRISPY POLENTA,
SHIITAKE BRANDY CREAM \$16

BUTTERMILK CRISPY OYSTERS

CREAMED LEEKS, PONZU, FOIE GRAS BUTTER, CAVIAR,
BABY MUSTARD GREENS \$16

“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

ROASTED BEET

GOAT CHEESE MOUSSE, BUTTERMILK CRISPED
CHICKEN SKIN, SUNFLOWER SHOOTS, PISTACHIO,
6 MINUTE EGG \$15

BUTTER LETTUCE

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

SIDES \$8

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

BROCCOLI RABE, CHERRY PEPPERS, GARLIC, PARMESAN

TATER TOTS, JALAPEÑO RANCH DRESSING

CRUSHED FINGERLINGS, FOIE GRAS BUTTER, ONION PETALS, GRUYÈRE MORNAY

ROASTED BRUSSELS SPROUTS, BACON LARDONS, PINK LADY APPLES, ONION PETALS



EXECUTIVE CHEF
MICHAEL MASTRANTUONO

ENTREES

WILD STEELHEAD SALMON

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

SESAME CRUSTED No. 1 TUNA

ROASTED KALE, CUCUMBER, YUZU PICKLED CARROT,
POKE AND WASABI SAUCE, TOASTED SESAME \$36

SKILLET ROASTED SCALLOPS

CAULIFLOWER PURÉE, GOLDEN RAISINS, PISTACHIO
BROWN BUTTER, DUCK CRACKLING \$36

CHICKEN UNDER A BRICK

YUKON GOLD PURÉE, ROASTED BRUSSELS SPROUTS,
BACON LARDON, VIDALIA ONION, PINK LADY APPLES,
NATURAL REDUCTION \$27

DRY AGED PORK CHOP

CORIANDER-BROWN SUGAR RUBBED, YUKON GOLD
PURÉE, PANCETTA PLUM SAUCE, CRISPY SHALLOTS \$36

MIKE'S RABBIT PASTA

BRAISED RABBIT, FRESH GARGANELLI PASTA,
LOCAL MUSHROOMS, CONFIT GARLIC, PANCETTA,
SPINACH \$29

VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU, SEASONAL
VEGETABLES \$24

DUCK BREAST

ESPRESSO AND SZECHUAN PEPPERCORN CRUSTED,
PARSNIP PURÉE, CHAMPAGNE GRAPE SAUCE,
SUNFLOWER SHOOTS \$36

CHURCH BURGER

BOURSIN CHEESE, BONE MARROW BUTTER,
CARAMELIZED ONIONS, BACON BITS \$17
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

HANDCUT USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, RED ONION MARMALADE,
SPINACH, CRISPY ONIONS, 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