

SNACKS

Bar Trio 12 (VGN, GF)

marinated olives, mixed nuts, bread & butter pickles

Pickles 10 (VGN, GF)

seasonal vegetable pickles

Onion Dip 14 (VEG, GF)

caramelized onions, chives, crème fraîche, chips

Crudites 15 (VGN, GF)

seasonal raw vegetables, herb dip

SMALL PLATES

Roasted Beets 15 (VEG, GF)

baby beets, orange marmalade, pistachio dukkah, white cheddar

Zucca Fritta 15 (VEG)

tempura squash, sage whipped ricotta, orange blossom honey, pickled turnip, pepitas



Smoked Salmon Mousse 22

house-smoked kvaroy salmon, chive chaudfroid, everything spice, toasted bagel chips

Steak Tartare* 27

certified angus beef, shallots, dijon, egg yolk, capers, cornichons, focaccia crostini



Citrus Chile Shrimp 25

rock shrimp, aleppo pepper, roasted garlic butter, lime, grilled ciabatta toast

Charcuterie* 18

house-made charcuterie, grain mustard, grilled bread

Wurst 18

house-made smoked beef kielbasa, and a rotating seasonal, house-made kraut, beer mustard, mornay

Panisse 12 (VEG, GF)

crispy chickpea fries, dill pickle dip

Parsnip Soup 14 (VEG)

pickled apples, fried leeks, lemon agrumato

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LARGE PLATES

MOLLIE Burger* 27

house blend of CAB cuts ground fresh daily, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries
gluten free (+3)

Autumn Salad 24 (VEG)

greens, farmer's cheese, roasted butternut squash, grilled turnip, pickled shallots, sunflower crumble, charred lemon vinaigrette
add steak (+18), chicken (+13), shrimp (+15), tofu (+9)

Greens Salad 18 (VGN)

endive, frisee, oak lettuce, romaine, champagne vinaigrette, mustard crouton
add steak (+18), chicken (+13), shrimp (+15), tofu (+9)



Lobster Spaghetti 35

maine lobster claws, house-made spaghetti, meyer lemon, parmesan, chives

Orecchiette Alla Zozzona 28

san marzano tomato, egg yolk, house-made fennel sausage, red onion, parmesan

Steak Frites* 55 (GF)

8 oz grilled filet, fries, lemon aioli, maître d' butter (vegetarian - sub herb roasted lions mane mushroom)
+ seared hudson valley foie gras, cognac basted, demi (+32)

Chicken Paillard 32

crispy jidori chicken breast, lemon caper butter, grilled rapini, chicken xo sauce



Broiled Salmon* 34 (GF)

miso-glazed kvaroy salmon, grilled asparagus, meyer lemon, olive oil

SIDES

Corkscrew Fries 9

Roasted Mushrooms 12

Grilled Asparagus 12

Sautéed Kale 10

Succotash 12