



# LATE NIGHT MENU

**Three Courses 75**    **Add Wine Pairing 36**  
*Any three wines by the glass*

## SMALL AND SHAREABLE

- Pear Burrata<sup>(VG)</sup>** Pear Filling, Arugula Salad, Minty Pesto, Torched Honey Pears, Crostini **18**
- Crispy Pork Belly** Sous Vide Pork Belly, Charred Green Tomato Salsa, Crispy Salsify **20**
- Hamachi Crudo<sup>(GF)</sup>** Meyer Lemon Jam, English Breakfast Radish, Aleppo Pepper, Cilantro **22**
- Cheese and Charcuterie** Seasonal Selection of Cheeses, Cured Meats, and Accompaniments **28**
- Mac and Cheese** Elbow Pasta, Smoked White Cheddar Cream Sauce **15**
- Roasted Broccoli** Taleggio Fonduta, Aleppo Pepper **14**

## LARGE

- Classic Caesar** Baby Romaine, Shaved Pecorino, White Anchovy, House Caesar Dressing, Crostini **17**  
**ADD CHICKEN +9 | SHRIMP +13 | STEAK OR SALMON +18**
- Miso Roasted Pumpkin Salad<sup>(VGF)</sup>** Arugula, Spinach, Toasted Pumpkin Seeds, Avocado, Pomegranate, Radish, Miso Maple Syrup Vinaigrette **18**  
**ADD CHICKEN +9 | SHRIMP +13 | STEAK OR SALMON +18**
- 54 Smash Burger** Double 4 oz Smash Patty, Caramelized Onion, American Cheese, 54 Sauce, Martins Potato Roll, Fries **26**
- Steak Frites** 6 oz Allen Brothers NY Strip, Natural Jus, Fries **35**
- Salmon Frites** 7 oz Grilled Faroe Island Salmon, Gremolata, Lemon and Sea Salt Fries **35**
- Tofu Frites** Cured and Grilled Tofu, Roasted Sweet Onion Curry, Fries **28**

## SIDES

- Fries<sup>(GF)</sup>** **11**    **ADD CAJUN +1 | ADD LEMON SEA SALT +2 | ADD TRUFFLE PARMESAN +3**
- Crispy Brussels Sprouts** Roasted Garlic, Agave, Toasted Pecan **13**
- Crispy Fingerling Potato** Garlic Aioli **15**

## DESSERTS

- White Wine Poached Pears** Mascarpone Mousse, Honey Syrup, Chopped Pistachio **12**
- Chocolate Caramel Macarons<sup>(GF)</sup>** Chocolate Caramel Ganache, Cocoa Powder Dusting **12**
- Apple Pie** Vanilla Gelato, Salted Caramel Sauce, Chopped Pecans **12**
- Spiced Cake<sup>(V)</sup>** Spiced Chocolate Mousse, Chocolate Sauce, Maple Sugar, Vanilla Crumb, Braeburn Apple Sorbet **12**
- Sweet Potato Cheesecake** Whipped Cream, Vanilla Sauce, Toffee Brittle, Brown Sugar Tuile, Cinnamon Dusting **12**
- Brown Butter Chocolate Chip Cookies** Two Per Plate **10**

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*James Klapak* EXECUTIVE CHEF

*Antonio Martinez* SOUS CHEF

*Sri Elleston* PASTRY CHEF

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**A 4% discount will be applied to cash purchases.**

Please note that a \$3 surcharge will be applied to all menu substitutions.

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

**(GF) Gluten Free**    **(VG) Vegetarian**    **(V) Vegan**