



LATE NIGHT MENU

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

SMALL AND SHAREABLE

- Baked Brie^(VG)** *Blackberry Jam, Roasted Walnuts, Crostini* **18**
- Crispy Pork Belly** *Sous Vide Pork Belly, Charred Green Tomato Salsa, Crispy Salsify* **20**
- Hamachi Crudo^(GF)** *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** *Cave Aged White Cheddar 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
- Roasted Asparagus Salad^(VGF)** *Arugula, Spinach, Watercress and Kale, Vegan Ricotta Salata, Toasted Sunflower Seeds, Red Wine Vinaigrette* **17**
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^(GF)** **11** **ADD CAJUN +1 | ADD LEMON SEA SALT +2 | ADD TRUFFLE PARMESAN +3**
- Crispy Brussels Sprouts** *Roasted Garlic, Agave, Toasted Pecan* **13**
- Dirty Mashed Potato** **15**

DESSERTS

- Cream Puffs** *Filled with Hazelnut Mousse. Three Per Plate* **12**
- Fruit Tarts** *Pastry Cream, Grapes, Strawberry Sauce, Vanilla Crumb, Grape Sorbet* **12**
- Creme Brulee^(GF)** *Classic Creme Brulee, Fresh Fruit, Creme Anglaise, Whipped Cream* **12**
- Raspberry Cheesecake^(V)** *Toffee Brittle, Raspberry Sauce, Fresh Fruit Whipped Cream* **12**
- Lemon Vanilla Cake** *Limoncello Soak, Lemon Mousse, Creme Anglaise, Vanilla Crumb, Lemon Mint Sorbet* **12**
- Brown Butter Chocolate Chip Cookies** *Two Per Plate* **9**

James Klapak EXECUTIVE CHEF *Antonio Martinez* SOUS CHEF *Sri Elleston* PASTRY CHEF

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**