



# LATE NIGHT MENU

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

## SMALL AND SHAREABLE

- Baked Brie**<sup>(VG)</sup> *Blackberry Jam, Roasted Walnuts, Crostini* 18
- Tuna Poke**<sup>(GF)</sup> *Chili-Coconut Sticky Rice, Ponzu, Cilantro, Jalapeño, Scallion, Sesame* 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** <sup>(V/GF)</sup> *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**<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
- 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**<sup>(GF)</sup> *Classic Creme Brulee, Fresh Fruit, Creme Anglaise, Whipped Cream* 12
- Chocolate Cake**<sup>(V)</sup> *Toffee Brittle, Raspberry Sauce, Fresh Fruit, Vanilla Chantilly Cream, Chocolate Miso Sauce* 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

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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**