



LATE NIGHT MENU

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

Bread Service^(VG) *Parker House Rolls, Rosemary Focaccia, and Cinnamon Brown Butter Corn Bread.
Smoked Honey and Sea Salt Butter 8*

SMALL AND SHAREABLE

- Baked Brie^(VG)** *Blackberry Jam, Roasted Walnuts, Crostini 18*
Tuna Poke^(GF) *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^(V/GF) *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*
Chocolate Cake^(V) *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*

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