



# LATE NIGHT MENU

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

**Bread Service<sup>(VG)</sup>** *Parker House Rolls, Rosemary Focaccia, and Cinnamon Brown Butter Corn Bread.*  
*Smoked Honey and Sea Salt Butter 6*

## 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*

*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**