



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 6

SMALL AND SHAREABLE

- Guacamole** ^(GF) Corn Tostadas, Fresh Lime, Cilantro 14
- Tuna Sticky Rice** ^(GF) Crispy Coconut Rice Cakes topped with Spicy Tuna and Crunch 16
- Chicken Quesadilla** Blended Oaxaca and Monterrey Jack Cheese, Caramelized Onions and Peppers,
Crema and Spicy Avocado Mousseline 15
- Chicken Fingers** ^(GF) Crispy Chicken Tenders, Chipotle Honey, House Made Ranch 15
- Classic Caesar** Baby Gem Lettuce, House Caesar Dressing, Shaved Pecorino Romano,
White Anchovy, Crostini 18
- ADD CHICKEN +10 | SHRIMP +13 | STEAK OR SALMON +20
- Crispy Brussels Sprouts** ^(GF) Roasted Garlic, Agave, Sea Salt 12
- Spanish Chorizo** Brown Sugar Glazed Apples, Sriracha Aioli, Scallions 14
- Mac and Cheese** ^(VG) Cave Aged White Cheddar Fondue, Elbow Pasta 14
- Fries** ^(GF) 12 ADD CAJUN +1 | OLD BAY +1 | LEMON & SEA SALT +2 | TRUFFLE PARMESAN +3

LARGE

- The Burger** Double 4 oz Allen Brothers Smash Patty, American Cheese, Caramelized Onion, 54 Sauce, Fries 22
- Fried Chicken Sandwich** Buttermilk Fried Chicken Thigh, House Made Bread and Butter Pickles,
Spicy Aioli, Fries 19 UPGRADE TO NASHVILLE HOT OR KOREAN STYLE +3
- Short Rib Tacos** Braised Short Rib, Oaxaca Cheese, Pickled Red onion, Jalapeño Aioli 22
- Chicken Caesar Wrap** 54 Below Famous Caesar Salad, Marinated Grilled Chicken, Pecorino cheese,
House Made Croutons 22
- Summer Picnic Hotdog Basket** Brandt Beef Organic Sausage, Spicy Aioli, House Made Coleslaw,
Crispy Shallots, House Made Pickles, Potato Salad 15
- Spicy Rigatoni** Fresh Rigatoni, House Made Vodka Sauce, Calabrian Chile, Pecorino Romano 25
- ADD BURRATA +8 | CHICKEN +10 | SHRIMP +13
- Grilled Salmon Frites** Faroe Island Salmon, Mixed Greens, Lemon and Herb French Fries 32
- Steak Frites** 8 oz Allen Brothers Petit Filet, Crispy French Fries, Natural Jus 32

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