



EST.
2017

FOOD
DRINK

"S & N"

SHELLS & MEAT

Grande Batteau:
36 oysters, 12 clams,
coppa di testa, lonza,
duck liver mousse &
untraditional garnishes

\$120

Batteau:
12 oysters, 6 clams, 2 hams &
untraditional garnishes

\$38

DAILY OYSTER SELECTIONS

by the half dozen &
untraditional garnishes

\$18

Shared Suppers

BRAISED RABBIT

80 cloves garlic, rosemary & carrots

\$69

PIG'S HEAD

chicories & brainaise

\$50

PIN BONE

seasonal vegetables & bone marrow dip

\$105

Hors D'Oeuvres

3 LITTLE PIGS

country ham, porcini-dusted
"porkcorn" & "trottertots"

\$15

AROUND THE WORLD IN 8 HAMS

celery remoulade

\$20

OEUF'S MAYONNAISE

foie gras & crispy chicken skin

\$10

PIG'S EARS

herbs & lime

\$7

Starters & Salads

TOMBO CRUDO

vietnamese herbs & rice cracker.....\$14

BEEF HEART TARTARE

quail egg, grilled bread & lettuces.....\$16

ENDIVES pears, filberts & rogue river blue.....\$9

GRILLED CHEESE

talleggio, duck egg & honey.....\$12

CLAMS foie gras & cider.....\$16

Pasta & Grains

SPAGHETTINI

cured tuna heart, egg yolk & herbs.....\$22

RIGATONI pork ragu.....\$22

MINT PAPPARDELLE

lamb sugo & olives.....\$24

RISOTTO

wild greens, garlic & ricotta.....\$20

Suppers

LOCAL DAILY FISH green goddess, market vegetables.....MP

BERTHA ROASTED CHICKEN roasted cabbage & bacon.....\$25

'HAM' BURGER caramelized onions, gruyere, dijon (add sizzled egg +2, add foie gras +20).....\$16

"MEAT IN A CAN" oxtail, pearl onions & carrots.....\$23

BACON CHOP late winter fruit, charred onions, peppercorns & mint.....\$32

ROASTED ASPARAGUS king trumpet, poached egg & grana padano.....\$20

DRY AGED BONE-IN TENDERLOIN wild mushrooms, spinach & sauce au poivre.....\$38

MIXED GRILLE sweetbreads, beef tongue & hanger steak.....\$35

Offal & Chef's Cut

HOT MESS foie gras, pig's feet & seasonal fruit.....\$26

CHEF'S LAST SUPPER blood sausage, duck egg, oysters & herb salad.....\$22

Daily Requirements

DUCK FAT CAULIFLOWER.....\$8

KING TRUMPET MUSHROOMS ALMONDINE.....\$8

MARKET VEGETABLES.....\$7

**ASH ROASTED YUKONS &
DUNGENESS CRAB CREAM**.....\$9

SPAGHETTI SQUASH CACIO E PEPE.....\$8

GREEN SALAD.....\$6