



## SOCIAL HOUR MENU

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Gaufrette & Dip 9  
House-Cut Waffle Potato  
Green Garlic & Buttermilk Dressing

Tostada 20  
Hamachi Tartare - Peach Geleé  
Pickled Radish & Scallion

Spring Frito 14  
Asparagus, Maitaki & Onion Tempura  
Red Pepper Remoulade

Composed Farmer's Greens 12  
Green Goddess Dressing  
Pumpkin Seeds

Fondant 24  
Melted Taleggio  
Rosemary Croutons  
Roasted Garlic & Honey

Spring Tortellini 24  
Spinach & Peashoots Stuffed Pasta  
Creamed Peas in Chicken Jus

Catch of the Day 30  
Spring Vegetables  
Buttered Favas - Pickled Pea Tendrils  
Saffron & Roe Beurre Blanc

Steak & Frites 34  
8oz Flat Iron Steak  
Bone Marrow Shoestring Fries  
Black Peppercorn Sauce

Baked Alaska 10  
Strawberry Sorbet

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To support fair wages for our employees a  
5% service surcharge will be added to your bill.  
We appreciate your understanding  
and continued support.