



Raw

OYSTERS ON THE HALF SHELL* – MKT
white mignonette

JALISCO SHRIMP CEVICHE – 14
tostada, coriander mayo

Small

JAPANESE MILK BREAD – 6
fried rosemary, bacon fat mayo

CRISP AND CHUNKY SALAD – 14
radicchio, endive, spinach, apples, cucumbers,
lemon vinaigrette, everything ranch on side

ROASTED BEETS – 14
cara cara oranges, goat cheese, toasted almonds,
sherry vinaigrette

DUCK CONFIT EGGROLLS – 14
duck confit, herb & cucumber salad, thai peanut
sauce

MUSHROOM TARTINE – 12
ricotta, balsamic drizzle

Pasta

RIGATONI – 18
house-made chicken sausage, vodka sauce,
parmigiano

BUCATINI ALL'AMATRICIANA – 18
tomato, guanciale, red onion

SPAGHETTI SCAMPI – 22
mussels, shrimp, scallop, lobster

MACARONI – 16
cacio e pepe: confit garlic, black pepper, cream,
grana padano

From the Grill

LOCAL DUROC PORK CHOP – 30
creamed leeks

HALF CHICKEN – 30
brined & smoked joyce farms chicken, red wine,
pickled-pepper jus, rustic red bliss mash, cippolinis

MARKET FISH* – MKT
polenta, broccoli rabe, beurre blanc

ROYALE BURGER* – 19
house-ground blend, gruyere, michael's english
muffin, au poivre aioli, fries

NY STRIP – 45
hand-cut braveheart beef, sauce bordelaise, sautéed
bitter greens, grilled red onions

Sides

HAND CUT FRIES – 6
perfect sauce

CAULIFLOWER GRATIN – 8

RUSTIC RED BLISS MASH – 6

SOY GLAZED BOK CHOY – 8
tahini mayo

Cocktails

PRETTY IN PINK – 12
infused vodka, cranberry, rosemary,
lemon, cucumber, rose water

THEORY OF FORMS – 14
tequila, blood orange, rhubarb

THE RUMSIDE DOWN – 13
rum, bananas, coffee, cream

FAMILIAR SPIRIT – 13
gin, cinnamon, rosemary, vanilla

SACRED GEOMETRY – 12
old forester bourbon, dolin blanc, regan's orange
bitters, absinthe rinse

Wine by the Quartino

(9oz / 1.5 glasses)

SPARKLING

Can Xa Cava NV – 10
Penedes, Spain (6 oz. glass)

ROSÉ

Crios – 15
Mendoza, Argentina

WHITE

Romuald Petit Chardonnay – 20
Burgandy, France

Pewsey Vale Riesling – 18
Eden Valley, Australia

Anton Bauer Gruner Veltliner – 16
Wagram, Austria

Vera Vinho Verde – 15
Vinho Verde, Portugal

Stoneleigh Sauvignon Blanc – 16
Marlborough, New Zealand

RED

Chronic Cellars Zin/GSM Blend – 17
Paso Robles, California

Higher Ground Pinot Noir – 18
Central Coast, California

Chateau La Bourree Bordeaux – 18
Castillon, Cotes de Bordeaux

F.R.E.D. Syrah Blend – 18
Rhône Valley, France

Dessert

VANILLA BEAN CRÈME BRULÉE – 11
peppermint hot chocolate

CHOCOLATE TORTE – 9
berries, whipped cream

TOASTED COCONUT TIRAMISU – 9
coconut, ladyfingers, rum, espresso

Chef Jeff Seizer + Collaborative
Fall 2021
CLASSIC CANNOLI – 8
chocolate chips

*These items are served raw or undercooked. Please note that consuming
raw or undercooked meats, poultry, seafood and eggs may increase your risk
of food borne illness.