



## Small

JAPANESE MILK BREAD – 6  
*fried rosemary, bacon fat mayo*

OYSTERS ON THE HALF SHELL\* – MKT  
*white mignonette*

JALISCO SHRIMP CEVICHE \* – 14  
*tostada, coriander mayo*

STRAWBERRY SALAD – 14  
*endive, arugula, candied walnuts, cotija cheese, cilantro honey vinaigrette*

TARTINE - 12  
*grilled ramps, burrata, pinenut pesto*

BEET CAESAR – 14  
*grilled romaine, roasted beets, grilled onion, everything croutons, grana Padano*

SEARED FOIE GRAS – 22  
*poached strawberries, strawberry-ginger gastrique, almond crumble*

## Pasta

MACARONI – 18  
*house-made chicken sausage, vodka sauce, parmigiano*

ORECCHIETTE – 18  
*sweet italian sausage, fennel, english peas, pinenut pesto*

PAPPARDELLE – 19  
*braised chicken ragout, parmigiano*

CACIO E PEPE – 20  
*rigatoni: sautéed wild ramps, confit garlic, black pepper, cream, grana padano*

## From the Grill

LOCAL DUROC PORK CHOP – 30  
*fried potato salad, salsa verde*

LOCAL GRILLED TROUT – 34  
*haricot vert, almonds, arugula, almond vinaigrette*

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

NY STRIP\* – 46  
*hand-cut braveheart beef, grilled marinated market veggies tzatziki, feta cheese*

## Sides

HAND CUT FRIES – 6  
*perfect sauce*

GRILLED ASPARAGUS – 8  
*thai style peanuts and chili crisp*

FRIED POTATO SALAD – 8

**Chef Jeff Seizer + Collaborative**  
Spring 2022

\*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.