



Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

POBLANO DEVILED EGGS 6
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

CHICORY GREEN SALAD 12
delicata squash, dried cranberry,
hazelnut, ricotta salata, honey-balsamic vinaigrette

SHRIMP CEVICHE* 13
coriander mayo, tostada

BUTTERCUP SQUASH 13
harissa, peanut chili crisp, buttermilk-tahini dressing

POACHED PEAR CROSTINI 14
brie, pistachio, pesto, union special sourdough

PAN SEARED SCALLOP 16
cauliflower, golden raisin pine nut agrodolce

RISOTTO 16
goat cheese, fine herbs, roasted beet

RIGATONI 16
chicken sausage, vodka sauce

GNOCCHI 20
braised shortrib ragù, butternut squash

Large

THE MARLON BRANDO BURGER* 19
NY onion, mayo, relish, american cheese, bacon,
union special bun

DRUNKEN NOODLES 24
fox farm mushroom, crispy tofu, ramen noodles,
peanut chili crisp, thai basil

GRILLED SWORDFISH* 34
peperonata, peanut-romesco sauce

LOCAL DUROC PORK CHOP 30
fried potato salad, salsa verde

NY STRIP* 46
pomme aligot, roasted carrot, gremolata

20oz. COW GIRL RIBEYE* 100
crispy sweet potato, seasonal veg

Dessert

FLOURLESS CHOCOLATE TORTE 10
rice crispy, compote, whip cream

PUMPKIN SPICE CRÈME BRULEE 9
gingersnap cookie

APPLE PIE PARFAIT 9

Chef Jeff Seizer + Collaborative

Fall 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.