



Small

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

POBLANO DEVILED EGGS 8
cotija cheese, tajin

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

CHICORY GREEN SALAD 12
fuji apple, dried cranberry, hazelnut,
ricotta salata, honey-balsamic vinaigrette

SHRIMP CEVICHE* 13
coriander aioli, tostada

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

ROOT VEGETABLE RISOTTO 16
seasonal root vegetable, caramelized onion,
parmigiana reggiano

MEZZA RIGATONI 16
chicken sausage, vodka sauce

ORECHIETTE 18
sweet italian sausage, fennel, radicchio,
cipollini onion, parmigiana reggiano

BUCATINI CARBONARA 26
oregon black truffles, bacon lardon,
egg yolk, parmigiana reggiano

Large

THE BULL BURGER* 19
american cheese, bacon, red onion, pickle,
hot sauce-maple aioli, union special bun

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

GRILLED SWORDFISH* 36
roasted brussel sprout, bacon, onion soubise

LOCAL DUROC PORK CHOP* 32
fried potato salad, salsa verde

FORK TENDER SHORT RIB 32
pomme aligot, roasted carrot, gremolata

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

Chef Jeff Seizer + Collaborative

Winter 2023

@chefjeffindurham

*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.