

STARTERS

SOURDOUGH FOCACCIA

olive oil, saba, calabrian chili, herbs

\$12

OYSTERS ON THE HALF SHELL*

smoked mignonette, cocktail sauce, lemon

\$22/44

TUNA CRUDO

preserved lemon, crispy capers, parsley

\$21

HAND-CUT STEAK TARTARE*

smoked cheddar, crispy leeks, horseradish, giardiniera, seasoned crackers

\$17

CRUDITE

local veggies, green goddess

\$11

SALADS + SOUP

ROASTED BEET & BURRATA

endive, toasted almonds, black truffle balsamic vinaigrette

\$17

BUTTER LETTUCE

champagne vinaigrette, fine herbs, breakfast radish

\$14

CAESAR

garlic herb breadcrumb, romaine, boquerones, parmesan

\$16

LOBSTER BISQUE

poached lobster tail, espellette pepper, sherry, smoked cream

\$21

PÃO DE QUEIJO

Traditional Brazilian cheesebread baked fresh to order.
Kindly allow 20 minutes

\$17

MAINS

RIGATONI VODKA

calabrian chili, stracciatella, basil

\$27

RICOTTA GNOCCHI

pomodoro, ricotta salata, garlic herb breadcrumb

\$26

PAPPADELLE

braised lamb, caper salsa verde, pecorino

\$29

HOKKAIDO SCALLOPS RISOTTO

coconut milk & shellfish broth, crispy garlic, cilantro

\$42

ROASTED HALF CHICKEN

potato purée, spinach, chicken jus, thyme

\$37

BRANZINO

grilled broccolini, salsa verde, grilled lemon

\$41

8OZ ROSEWOOD WAGYU PICANHA FRITES*

au poivre sauce, shoestring fries

\$53

8OZ USDA PRIME FILET

crispy polenta, pepperonata, bordelaise, spicy greens

\$65

SANDWICHES

all sandwiches served with fries

MORTADELLA DI BOLOGNA

provolone, pickled pepper relish, mustard, on a toasted ciabatta

\$22

CRISPY CHICKEN

smoked hot sauce, shredded iceberg, garlic - dill pickle, duke's mayo

\$23

N+J CHEESEBURGER

aged cheddar, applewood bacon, onion, garlic-dill pickle, special sauce

\$24

SIDES

SHOESTRING FRIES \$8

GRILLED BROCCOLINI \$14

morita chili, pecorino romano, garlic herb breadcrumb

POTATO PURÉE \$14

roasted garlic, french butter

GARLICKY SPINACH \$12

sautéed spinach, preserved lemon