

Cures, Crudo, Carpaccio

Massachusetts Yellowfin Tuna | Togarashi | Japanese Cucumber 19
Nantucket Bay Scallops | French Black Truffles | Avocado | Celery 19
Prime Sirloin "Steak Tartare" | Herb Aioli | Mustard 15
Black Diamond Osetra Caviar | Warm Housemade Brioche | Organic Egg MP

Classic

Austrian Oxtail Bouillon | Smoked Bone Marrow | Horseradish 18
Housemade Tortelloni | French Black Truffles | Roasted Chestnut 19
Italian Burrata | Bartlett Pear | San Daniele Prosciutto | Micro Arugula 18
Chili 'Dan Dan' Chicken Dumplings | Coriander | Toasted Peanuts | Sichuan Chili 16
Hand Cut Tagliatelle | French Black Truffles | Parmigiano Reggiano MP

Salads

Butter Lettuce | Avocado | Point Reyes Blue Cheese | Champagne-Herb Vinaigrette 18
Market Sashimi Salad | Japanese Cucumber | Shiso | Myoga | Lemon Ponzu MP
Joyce Farms Grilled Chicken Salad | Charred Escarole | Cherry Tomatoes 24
Japanese 'Butcher's Butter' Salad | BBQ Rib Cap | Avocado | Pickled Vegetables 36

Sandwiches

The 'Late Breakfast' Sandwich | Brioche | Fried Egg | Gruyere Cheese | Smoked Bacon | Harissa 18
Grilled Chicken Sandwich | Provolone Cheese | Sun Dried Tomatoes | Toasted Ciabatta 20
Murray's Grilled Cheese | Virginia Ham | Levain Bread | Smoked Tomato Chutney 19
USDA Prime Cheeseburger | Aged Vermont Cheddar | Jalepeno-Shallot Marmalade | French Fries 23

From The Sea & Pasture

Jumbo Gulf Prawns | Toasted Chili Oil | Coriander | Soy | Garlic | Ginger 29
Steamed 'Hong Kong' Style Casco Bay Cod | Baby Bok Choy | Shiitake Mushrooms | Aromatic Soy 34
Atlantic Sea Bass | Smoked Japanese Eggplant | Kaffir Lime & Red Curry | Gulf Prawn 38
Elysian Fields Double Lamb Chops | Cilantro | Mint Raita 58
New York Sirloin 'Steak Frites' | Argentinean Chimichurri 59

Grilled Over Hard White Oak & Mesquite Charcoal...

USDA PRIME | Kansas Corn Fed | Aged 28 Days

Bone in New York Sirloin 20 oz 59
Porterhouse 32 oz (For Two) 140
Petit Cut Filet Mignon 8 oz 57

USDA PRIME | Nebraska | Dry Aged 35 Days

New York Sirloin 14 oz 68
Rib Eye 12 oz 66

American Wagyu | Snake River Farms | Idaho

Rib Eye Steak 9 oz 89, each additional oz 16

Tasting of New York Sirloin 140

USDA Prime Dry Aged 35 Days 4 oz
American Wagyu From Snake River Farms 4 oz
Japanese Wagyu Beef From Miyazaki Prefecture 2 oz

Japanese Pure Wagyu Beef | Miyazaki Prefecture

Rib Eye Steak MP, Minimum 6 Oz Per Order
New York Sirloin MP, Minimum 6 Oz Per Order

From the Market

Baby Brussels Sprouts | Sesame-Miso Aioli 10
Brocolini | Fiore Di Sardo | Sun Dried Tomatoes 10
Yukon Gold Potato Puree | Parsley 10
Swiss Chard | Baby Spinach | Tuscan Kale | Garlic 11
Cavatappi Pasta "Mac & Cheese" | Quebec Cheddar 17
Wild Field Mushrooms | Shishito Peppers | Yuzu 24
Kennebec Potato French Fries | Herbs 12

Add to The Cuts

Fried Organic Egg 6
Field Mushrooms 12
Point Reyes Blue Cheese 9
Black & Caramelized Garlic 9
French Black Truffles 30
Caramelized Onions 8

Sauces

House Made Steak Sauce
Creamy Horseradish
Bearnaise
Armagnac Peppercorn
Red Wine Bordelaise
Argentinean Chimichurri