



Chilled Appetizers & Crudo

Country Cut Garden & Farm Vegetable Salad with Fried Chicken Drum 35
tomatoes, carrots, cucumbers, peppers, creamy green goddess dressing

Signature Portobello Mushroom Arugula Salad 28
enoki mushrooms, garlic croutons, caesar style mushroom dressing

Signature Tuna Poke Nachos 42
marinated hawaiian style, creamy avocado

Shaved Veal "Pancetta" & Melon Salad 27
bitter lettuce, balsamic reduction, fennel pollen

Market Crudo MP
asian pear, smoked salt, espelette, ervo, fresh herbs

Soup

French Onion Soup 28
croutons

Pigeon Soup 45
Sliced pigeon breast, enoki mushrooms, passover style egg noodles

For The Table 26

Edamame
Beef Tartar
Fried Zucchini
Fall Vegetables
Guacamole & Chips

Small Plates

Veal Sweetbreads and Exotic Mushroom Fricasee 44
creamy polenta/hunter sauce

Signature Handmade Gnocchi 38
duck & chicken confit, mushrooms, fresh thyme, duck jus, white truffle oil

Lamb Merguez Potstickers 34
Butternut squash and carrot cream, pomegranate seeds

Warm Spinach Salad 31
lamb pancetta & white wine vinaigrette, scallion, potato crouton, cured egg yolk, baby spinach

Crispy Eggplant & Meatball 32
almond ricotta

Bacalao Fritters 28
overcooked ratatouille, garlic aioli

Pulled Beef Taquitos 39
sweet corn puree, spicy salsa roja, "limey" black beans, cilantro

Sides

Potatoes 19

Roasted Fingerling
Mashed Russet
French Fried
Sweet Yam Fritters

Grains and Pasta 19

Saffron Rice
Kasha Varneshka
Creamy Beans & Escarole

Vegetables

Exotic Mushrooms 24
Broccolini & Green Beans 22
Braised Red Cabbage 18
Chilled Marinated Beets 18
Cauliflower Gratin 23

Dinner

Mike's Signature BBQ Glazed Short Ribs 81
garlic mash, turnip and mustard sauce (Gluten Free upon request)

Chicken Gumbo 48
sausage, diced chicken thigh, cajun trinity, saffron rice

Chicken Breast Supreme 44
gizzard fricassee

Signature Premium Big Eye Tuna 71
artichokes, niçoise inspired garnishes

Smoked Applewood Veal Loin 85
braised red cabbage, chili maple glaze

Breaded Veal Chop 74
sauteed broccolini, garlic aioli, lemon garnish

Lamb Chops 96
kasha varneshka, black garlic jus

Braised Duck Leg 69
duck cider sauce, cassoulet inspired garnishes

American Aged Beef Selection (based on availability)

Prime Rib Cote de Boeuf For Two 40oz 191

Black Angus Rib Steak 16oz 90

Black Angus Rib Eye "Fillet" 11oz 81

Crescent Steak 10oz 90

"Chateaubriand" Roast For Two 18oz 170

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness



October 2021 Menu

We believe that our employees should be paid a fair living wage without having to rely on the unpredictability of receiving tips. As such we do not apply a tip credit to our food service workers' wages and our staff is compensated at rates that far exceed industry average. To make this change, we have increased our menu prices in order to provide these raises to our staff. No portion of the increased prices should be considered to be gratuities that are distributed to food service workers as a gratuity.