

THE TERRACE AND OUTDOOR GARDENS

MARTINIS

CHILE.....	21
hendrick's gin, st. george chile, kina avion	
SMOKY.....	24
sipsmith gin, cocchi americano, islay whisky	
ARDOR.....	22
grey goose vodka, noilly prat, passion fruit	
MARTINEZ.....	20
martini & rossi riserve speciale ambrato gin, maraschino	

COCKTAILS

NEXT DAY AIR.....	21
bacardi 8 rum, pear, tarragon honey lemon, moët & chandon	
HIGH TEA.....	20
knob creek rye, lillet blanc, chateau, lemon cucumber, soda, salted dill	
FRESH START.....	22
volcán blanco, noilly prat, cucumber poblano	
SIGNATURE OLD FASHIONED.....	24
woodinville bourbon, stone fruit & cocoa nib bitters	

N/A COCKTAILS

CALL IT A DAY.....	13
seedlip 108 garden, lime, soda water	
TUMERIC TONIC.....	13
verjus blanc, tumeric tisane, fever tree	

DEEP DISH FOCACCIA^(v) 16

smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS.....	24
half dozen, nasturtium mignonette, cocktail sauce*	
ROYAL TRUMPET MUSHROOM CARPACCIO (v).....	18
fennel barigoule, pickled mushrooms, baby arugula parmesan	
HEIRLOOM TOMATO TERRINE (v).....	20
red current vinegar, pine nut mayo, seeded crisp	
YELLOWFIN TUNA CARPACCIO.....	20
husk cherries, avocado, cucumber tomato-water vinaigrette*	
WAGYU BEEF TARTARE.....	22
harissa spiced, cured egg yolk, toasted sourdough*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy, caperberries parmesan, croutons	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Coach Farm's goat cheese pistachio, blackberry vinaigrette	
DOMESTIC BURRATA (v).....	22
sungolds, basil, black bread	
BAKED CLAMS + BLUE CRAB ARANCINI.....	18
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA.....	18
wakame, porcini, tomato aioli	
SPANISH OCTOPUS.....	24
marble potatoes, moroccan olives, salted lemon	

PASTA

HEARTY CARROT BOLOGNESE (v).....	16 / 31
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v).....	17 / 32
rigatoni, pine nuts, pecorino, demi sec tomato	
MUSSEL & ROCK SHRIMP ESCABECHE.....	19 / 36
mafalde, fennel-pistachio pesto, garlic breadcrumbs	

SIDES

MISO SPINACH, HAZELNUTS (v).....	10
GRILLED CORN & MUSHROOMS (v).....	13
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
ORA KING SALMON.....	36
charred cucumber, labne, mint chutney walnut bulgar pilaf	
GRILLED DOURADE.....	34
caper-herb vinaigrette, bitter greens	
HALF BELL + EVANS CHICKEN.....	32
collards, chicken sausage, fingerling potatoes scarpariello sauce	
LI CRESCENT DUCK.....	40
eggplant, black plum, polenta, hyssop	

BEEF

MARINATED PRIME SKIRT STEAK.....	38
shiitake, shiso chimichurri*	
BROILED PETITE FILET MIGNON.....	52
sweet corn, cipollini, summer truffle*	
DRY-AGED RIBEYE.....	75
black garlic au poivre, king trumpet, turnip*	

BILLBOARD BURGER 31

dry-aged, bacon-mushroom marmalade french fries, cheddar fondue*

DESSERTS

CHOCOLATE ALMOND TORTE.....	12
whipped cream, cardamom candied almonds cherry compote	
TIRAMISU.....	14
lady finger sponge, mascarpone cream cold brew foam	
CHEESECAKE.....	12
lemon thyme streusel, blueberry compote candied lemon	
ROASTED PEACH VACHERIN.....	12
strawberry basil sorbet, strawberry meringue coconut	
CHEESE PLATE.....	16
chef's selection	

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFLÉ 28

grand marnier ice cream, serves two