

SMALL PLATES

OYSTERS

east coast, cold water, daily rotation
 ▶ Half \$15 ▶ Dozen \$29

BEEF TARTARE ▶ \$15

filet, cured egg yolk [GF]

LUCKY DAY BACON ▶ \$10

applewood smoked, slab cut,
 B+B pickles [GF]

SHRIMP COCKTAIL ▶ \$14

lemon, cocktail sauce [GF]

BRUSSELS ▶ \$12

fried, roasted yams,
 maple-dijon gastrique [VG, GF]

BRISKET SLIDERS ▶ \$15

house hickory smoked beef brisket,
 whiskey bbq, pickled red onion

FRIED WHISKEY PICKLES ▶ \$8

buttermilk ranch [V]

MAC AND CHEESE ▶ \$12

goldfish parmesan crust [V]
 add bacon ▶ \$3
 add brisket ▶ \$8

SALADS

WEDGE ▶ \$12

Lucky Day Bacon,
 roasted tomatoes, crispy shallots,
 buttermilk bleu cheese dressing [GF]

CAESAR ▶ \$12

romaine, parmesan, white anchovy,
 herbed croutons

WINTER ▶ \$14

little gem, radicchio, golden beets,
 fennel, pomegranate [VG, GF]

SIDES

MAITAKE MUSHROOM ▶ \$14

parsnip pureé, vegan demi [VG, GF]

GRILLED BROCCOLINI ▶ \$8

SMOKED CARROTS ▶ \$8

allspice honey, pistachio [V, GF, N]

MASHED POTATOES ▶ \$8

butter, cream, garlic [GF]

FRIES ▶ \$8

smoked ketchup, cajun seasoning [VG, GF]

[V] VEGETARIAN [VG] VEGAN [GF] GLUTEN FREE [N] NUTS

*CONSUMING RAW OR UNDERCOOKED FOOD MAY LEAD TO A HIGHER RISK OF FOOD BORNE ILLNESS

STEAKS

Cut in house. Served with mashed potatoes,
 grilled broccolini, & house steak sauce.

RIBEYE 16oz ▶ \$48

NY STRIP 14oz ▶ \$40

FILET MIGNON 8oz ▶ \$50

DRY AGED RIBEYE 16oz ▶ \$68

butter of the gods	▶ \$5
herbed compound butter	▶ \$2
7oz lobster tail	▶ \$18
snow crab cluster	▶ \$20
king crab cluster	▶ \$40

SEAFOOD TOWER

six oysters on the half shell, six old bay
 poached shrimp, 7 oz lobster tail,
 two snow crab clusters, salmon roe,
 mignonette, drawn butter, lemon

▶ \$100 ▶

*SEE OUR FEATURES MENU FOR TONIGHT'S SPECIALS

GRATUITY OF 20% ADDED TO PARTIES OF SIX OR MORE
 NO SPLIT CHECKS ON PARTIES OF SIX OR MORE

ENTREES

BOURBON ROASTED CHICKEN ▶ \$26

half chicken, mashed potatoes,
 crispy shallots, bourbon glaze [GF]

SCALLOP RISOTTO ▶ \$42

black truffles, flat-12 mushrooms,
 18-month parmesan [GF]

PORK & BEANS ▶ \$40

16 oz chop, smoked apple compote,
 onion soubise, garlicky beans [GF]

STEAK BURGER ▶ \$24

house grind: angus chuck & brisket,
 bacon jam, XXX cheddar, bibb lettuce, fries

SEAFOOD LINGUINE ▶ \$34

house made linguine fini, lobster,
 shrimp, lobster tomato sauce, fines herbes

BRISKET RAVIOLI ▶ \$25

house made pasta, whipped cream cheese,
 white beans, tuscan kale, brisket jus