


SNACKS

Bar Trio 12 (VGN, GF)
marinated olives, blue cheese almonds, bread & butter pickles

Pickles 10 (VGN, GF)
seasonal vegetable pickles

Panisse 14 (VEG, GF)
crispy chickpea fries, dill pickle dip


Onion Dip 14 (VEG, GF)
caramelized onions, chives, chips

 **Salmon Mousse 26**
house-smoked kvaroy salmon, chive, toasted bagel chips

Brussels Sprouts 16
crispy brussels, apple gastrique, chile, pecans

SMALL PLATES


Winter Salad 24 (VEG)
house greens, farmer's cheese, seasonal vegetables, pickled shallots, sunflower crumble, charred lemon vinaigrette
*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

 **Greens Salad 18 (VGN)**
house bitter greens, champagne vinaigrette, mustard crouton
*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

Roasted Beets 18 (VEG, GF)
orange marmalade, pistachio crumble, white cheddar

Zucca Fritta 18 (VEG)
tempura squash, ricotta, honey, turnip, pepitas

Steak Tartare* 27
niman ranch beef, dijon, capers, quail egg, crostini

 **Citrus Chile Shrimp* 25**
gulf rock shrimp, aleppo pepper, roasted garlic butter, lime, grilled ciabatta

Charcuterie* 29 | 42
house-made charcuterie, curated cheeses, accoutrement

Wurst 18
all house-made - sausages, kraut, beer mustard, mornay

Foie Gras Torchon* 34
grade a hudson valley foie gras, tart cherry mostarda, brioche

French Onion 19
charred mushroom broth, caramelized onion, gruyere sandwich

LARGE PLATES

MOLLIE Burger* 27
house blend of CAB cuts ground fresh daily, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries
gluten free (+3)

 **Lobster Spaghetti 45**
maine lobster, house-made spaghetti, meyer lemon, parmesan, chives

Lamb Sugo Fettucine 36
house-made fettucine, tomato, fennel, parmesan
gluten free rigatoni (+3)

Steak Frites* 75 (GF)
niman ranch 8 oz grilled filet, fries, lemon aioli, maître d' butter
add seared hudson valley foie gras, cognac basted, demi (+32)

Short Rib 40
niman ranch braised short rib, mushroom, carrot, pomme puree, bordelaise

Chicken Milanese 38
jidori chicken breast, lemon caper butter, rapini, chicken xo sauce

 **Broiled Salmon* 40 (GF)**
miso-glazed kvaroy salmon, grilled asparagus, meyer lemon, olive oil

SIDES

Corkscrew Fries 10

Roasted Mushrooms 12

Grilled Asparagus 12

Sautéed Kale 10

Butter Glazed Carrots 12

Pomme Puree 10



Smart Catch Ambassador
Our seafood offerings meet rigorous standards for sustainability, and responsible sourcing.

The Never Ever Program
All of our meat is hormone-, GMO-, and antibiotic-free.

**These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness. The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff if you have an allergy or for more information about these ingredients.*