



WINTER '26

Raw & Chilled

OYSTERS ON THE HALF SHELL Mignonette, chipotle cocktail, lemon	Half \$20 Full \$40
TUNA CRUDO Black garlic, chili, fish sauce, lime, lettuce cups	\$23
SEAFOOD PLATTER Oysters, poached shrimp, ceviche, smoked fish dip, traditional accoutrements	\$72
BEEF TARTARE Pickled shallot, calabrian vinaigrette, egg yolk, horseradish cream, tallow toast	\$25
GULF FISH CEVICHE Pickled red onion, jalapeno, cilantro, olive oil, tostadas	\$20
SMOKED FISH DIP Crème fraiche, lemon, dill, jalapeno, crackers	\$19

Salads & Small Plates

DEVEILED EGGS Burnt leek, onion ash, smoked caviar	\$21
BABY LETTUCES Garlic and almond vinaigrette, crudite vegetables, grated goat cheese	\$18
WEDGE SALAD Bacon lardon, roasted squash, crispy shallot, smoked blue cheese	\$20
CRAB HUSHPUPPIES Truffle honey, lemon aioli	\$24
BURRATA Vanilla pear aigre doux, smoked jam, bitter greens, tallow toast	\$21

Carbs

ROCK SHRIMP RISOTTO Uni butter, bottarga, chive	\$31
WHITE BOLOGNESE Wild boar, mezze maniche, crème fraiche, balsamico	\$30
MUSHROOM DUMPLING Coconut curry, lemongrass sambal, pickled mushroom, cooling herbs	\$29
SPICY LOBSTER CAVATELLI Fennel, spinach, chili tomato fondue	\$35

Mains

COBIA Caramelized cauliflower, grilled lettuce, chicken jus	\$49
WAGYU SHORT RIB 24hr braise, potato and truffle pave, sauce bordelaise	\$85
THE CLUCK Fried half chicken, chili sorghum molasses, cornbread sauce	\$41
ODE COD Lobster, celeriac, burnt endive, preserved lemon nage	\$48
THE DUCK Black garlic glaze, slow cooked leg, foie fried rice, scallion crepe, maple nuoc cham	\$51
CHARRED CABBAGE WEDGE Goat cheese, braised leaves, horseradish, breadcrumbs, truffle vegetable demi	\$38

Luxury Cuts

Mesquite wood grill, dressed greens, Mont Sauce

8oz FILET	\$73
20oz RIBEYE	\$96
16oz NEW YORK STRIP	\$85
THE COW	MKT

Enhancements

TRUFFLE BUTTER	\$12
BROWN BUTTER CRAB	\$18
BORDELAISE	\$8
COWBOY BUTTER	\$8

On the Side

BROCCOLINI Calabrian vinaigrette, preserved lemon, bonito flakes	\$14
GOAT CHEESE MAC Cornbread crumb, chive	\$16
CRISPY POTATO Raclette foam	\$14
BRUSSELS SPROUTS Maple nuoc cham, peanuts	\$14