



SPRING '26

Raw & Chilled

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

Salads & Small Plates

DEVEILED EGGS	\$20
Chive, smoked salmon belly, pickled red onion, nori	
BABY LETTUCES	\$18
Garlic and almond vinaigrette, crudite vegetables, grated goat cheese	
WEDGE SALAD	\$20
Bacon lardon, tomato, crispy shallot, smoked blue cheese	
CRAB HUSHPUPIES	\$24
Truffle honey, lemon aioli	
BURRATA	\$21
Raspberry, pine nut, black pepper balsamic, tallow toast	

Carbs

ASPARAGUS RISOTTO	\$25
Parmigiano reggiano, cured egg yolk	
LAMB RAGÚ	\$27
Cavatelli pasta, olives, preserved lemon, pea tendrils	
BRAISED BEEF DUMPLING	\$26
Burnt onion broth, lemongrass chili oil, pickled mushroom, cooling herbs	
SCALLOP PAPPARDELLE	\$29
Seaweed butter, watercress	

Mains

COBIA	\$44
Grilled peas, charred cucumber, chicken jus	
WAGYU SHORT RIB	\$85
24hr braise, potato and truffle pave, sauce au poivre	
THE CLUCK	\$36
Fried half chicken, chili sorghum molasses, cornbread sauce	
ÖRA KING SALMON	\$52
Smoked olive oil, artichoke caponata, green fumet	
THE DUCK	\$51
Black garlic glaze, slow cooked leg, foie fried rice, scallion crepe, maple nuoc cham	
CRISPY SAKURA PORK	\$39
Spring mushroom, baby turnip, citrus pork jus	

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
AU POIVRE	\$8
GARLIC SHRIMP	\$18
COWBOY BUTTER	\$8

On the Side

ASPARAGUS	\$14
Tallow glazed, cured egg yolk, lemon aioli	
GOAT CHEESE MAC	\$16
Cornbread crumb, chive	
CHEESY POTATOES	\$14
Gruyere, brown butter solids	
BRUSSELS SPROUTS	\$14
Maple nuoc cham, peanuts	

EXECUTIVE CHEF: MICHAEL DUFF
SOUS CHEF: Yael Iglesias
PASTRY CHEF: CAMILA PAYET

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