



WINTER '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, egg yolk, horseradish cream, tallow toast	
GULF FISH CEVICHE	\$20
Pickled red onion, jalapeno, cilantro, olive oil, tostadas	
SMOKED FISH DIP	\$19
Crème fraiche, lemon, dill, jalapeno, crackers	

Salads & Small Plates

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

Carbs

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

Mains

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

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

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