



Small Format

HOUSE-MADE FOCACCIA v 10	SPANISH OCTOPUS 23
wild onion-dijon butter	potatoes, chili crisp, herb salad, spicy aioli
TORCHED BURRATA v 21	KALE CAESAR SALAD 14
black summer truffle, roasted leeks, aged sherry vinegar	crushed ranch croutons, shaved parmesan, lemon dressing
BEEF TARTARE + 22	MAINE LOBSTER TOAST 33
rustic bread, egg yolk jam, caper, garlic aioli	chili butter, spring alliums, wild mushrooms, saffron aioli, fennel oil
JAPANESE HAMACHI CRUDO + GF 23	GRILLED LITTLE GEMS GF 18
green goddess, perfection tangerine, fine herbs	smoked buttermilk dressing, braised pork, pickled red onion, radish, herbs

Large Format

SEA SCALLOP GF 38	LAMB CHOPS GF 60
ramp pesto, benton's heritage bacon, balsamic-pickled strawberries	eggplant purée, charroula, saffron
ALASKAN HALIBUT GF 42	SHORT RIB SMASH BURGER 21
baby fennel-artichoke barigoule, harissa	aged white cheddar, garlic aioli, onion jam
SPRING PASTA v 32	BAR STEAK* GF 40
nettle creste de gallo, basil pesto, english peas, wild mushrooms, mint, pistachio	house-made 'A2' sauce, mushrooms
PORK COPPA GF 40	THE TABLE "BFS" * 150
ranchero salsa, slow-cooked achiote beans	house-made 'A2' sauce, mushrooms, smashed potatoes

Sides

SMASHED POTATOES v 14	BRUSSELS SPROUTS 14
rosemary aioli, ancho bbq, fried herbs, parmesan	thai vinaigrette, pickled chili, peanuts
FANCY CURLY FRIES v 12	CRAB RICE GF 21
smoked chili ketchup, parsley	alaskan king crab, green onion, creole seasoning

GF **V**
 Gluten Free Vegetarian
 Many dishes can be made to accommodate dietary needs, upon request.

executive chef + co-owner, Casey Burchfield
 sous chef, Shaun Thomas
 managing partner + co-owner, Jon Altizer-Bieger

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

* ITEM SERVED COOKED TO ORDER

+ ITEM SERVED RAW