

SUSHI ROLLS

- BLACK RICE SPICY TUNA 14⁵⁰
chili oil, masago mayo, cucumber
- WEST COAST 15⁵⁰
tuna, yellowtail, cilantro, avocado,
jalapeno, wasabi tobiko, roasted nori
- MADISON RAINBOW 18⁵⁰
king crab, salmon, yellowtail, tuna, cucumber
masago mayo, avocado, strawberry
- SALMON AVOCADO 12⁵⁰

FOR THE TABLE

- NEW ZEALAND LAMB CHOPS 16⁵⁰
mixed greens, house yogurt, mint dressing
- HOUSE MADE BURRATA (V) 15⁵⁰
arugula, roasted zucchini, honey balsamic,
tomato, gluten free crackers
ADD PROSCIUTTO DI PARMA +4⁵⁰
- DUCK FAT FRIES 7⁵⁰
parmesan, parsley, roasted garlic aioli



AN URBAN AMERICAN RESTAURANT

GLUTEN FRIENDLY MENU

RAW BAR

- HAMACHI CRUDO 12⁵⁰
lemon, strawberry, basil, pickled freso & radish
- OYSTERS ON THE HALF SHELL
HALF DOZEN 18⁵⁰ | FULL DOZEN 32⁵⁰
yuzu mignonette, house spiced lime

SALADS

- HOUSE SALAD (V) 7⁵⁰
mixed greens, cucumber, radish,
cherry tomato, feta, house honey
red wine vinaigrette
- STEAK SALAD 16⁵⁰
sliced butchers steak, boston lettuce,
arugula, avocado, grilled red onion, feta,
house ranch dressing
- SOUTHWEST SALAD 15⁵⁰
blackened chicken, gem lettuce,
mixed greens, corn, cheddar, black beans,
avocado, tortilla strips, red onion,
cherry tomato, house chipotle dressing
- QUINOA & MUSHROOM SALAD (V) 9⁵⁰
quinoa blend, arugula, mixed greens,
shiitake mushrooms, onion, garlic, radish,
gluten free sesame dressing
ADD BLACKENED CHICKEN +5⁵⁰
ADD GRILLED SALMON +8⁵⁰

FORK & KNIFE

- RED WINE BRAISED SHORT RIB** 28⁵⁰
all day braise, roasted garlic mashed potatoes, natural beef jus, broccolini, radish, crispy onions
- PRIME STEAK FRITES** 29⁵⁰
30 day aged prime new york strip, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli
- MEDITERRANEAN BRANZINO** 32⁵⁰
sauteed spinach, fondant potato, pickled cauliflower, leek & caper sauce
- LOCH DUART SALMON** 25⁵⁰
chimichurri, sauteed asparagus, house quinoa blend, gluten free sesame sauce
- ROASTED AMISH CHICKEN** 22⁵⁰
caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce