
LUNCH

SMALL	✓ Corn elotes chip , charred lemon chili dip, cotija	12
	King Crab Bites , avocado, green peppercorn dressing, chives, osetra caviar	16
	Seasonal Oysters , Maker's Mark mignonette, peach jam	half dozen/18
	Truffle Fries , shaved foie gras, fresh truffle	23
	Shrimp Cocktail , yellow corn curry, cocktail sauce	6 pc/18
	Buffalo Chicken Wings , dill pollen ranch	12
MEDIUM	The American Picnic Basket <i>serves 2 guests tableside</i>	35
	finocchiona Italian salami, trout rillette, serrano jamon, VAT17 cheddar, bijou, potato salad, marinated olives & grapes, bread & crackers, jam & mustard, "fried chicken drumette"	
	✓ Black Garlic Flatbread , mozzarella, red coconut curry, black sesame seed	13
	Burrata , nduja oil, strawberries, tomato, sunflower seeds, crackers	12
	✓ Smashed Cucumber Salad , avocado, cashew furikake, togarashi	10
	✓ Bouquet of Young Lettuce , goat cheese, sesame, shattered blackberries add protein: chicken 6 shrimp 7 beef 7	10
LARGE	✓ Grilled Watermelon , nori, corn mousse, juusto cheese, lamb's quarter leaf salad	12
	American Classic Cheeseburger , bacon, pickles, onion, special sauce	15
	Fried Chicken Thigh Sandwich , sesame bun, shredded lettuce, kombu aioli, aged swiss cheese	14
	Striploin Sandwich , white cheddar, pickled onions, spring pea butter, potato bread	16
	Waffle Fried Duck , kimchi lime sauce, white soy syrup	14
	Chicago-style Shrimp Po'Boy , sport peppers, mustard, onion, tomato, poppy seed bun	18
SWEETS	Ice Cream Sandwich , saffron ice cream, white chocolate chip cookie	6
	Raspberry Push Pop , white chocolate oat crumble	6
	THE Cheesecake , cherry, coffee graham crust	6

Chef de cuisine | Rob Sidor
LH

vg vegan
v vegetarian



Executive chef | Jacob Verstegen
06.21.18