



STARTERS

SEASONAL OYSTERS · shallot mignonette, horseradish, cocktail · 18/32

ADD CAVIAR · mkt

SWEET CORN SOUP · poblano cream, charred corn, tomatoes, chives · 12

STONE FRUIT CROSTINI · ricotta, apricot, rosemary honey, pine nuts · 14

BURRATA · prosciutto, cherry compote, pepper gastrique, almonds · 16

CRAB TOAST · avocado, breakfast radish, old bay, lemon aioli · 18

BIG EYE TUNA · little gem, peaches, almonds, mustard, bee pollen · 21

SEARED OCTOPUS 'PATATAS BRAVAS' · smoked aioli, parsley · 18

BRUNCH FAVORITES

BAKED SOURDOUGH ROLLS · herbed garlic butter, parmesan cheese · 6

AVOCADO & HEIRLOOM TOMATO TOAST · poached eggs, radishes, chives · 18

CHICKEN & WAFFLES · fried egg, maple glazed bacon, b&b pickles · 22

PASTRAMI SMOKED SALMON · pumpernickel toast, herbed cream cheese · 21

STEAMED MUSSELS · spinach, fregola, vanilla saffron aioli · 21

BOURSIN OMELET · frisee & watercress salad, fries · 16

ENGLISH BENEDICT · rasher of ham, hollandaise · 21

TRAVELLE BENEDICT · lobster, spinach, truffle hollandaise · 29

FLATBREADS

MUSHROOM · caramelized onions, blue cheese, port reduction · 18

PEPPERONI · sausage, pepperonata, mozzarella, basil · 18

MARGHERITA · mozzarella, parmesan, tomato · 15

SANDWICHES

CRISPY SNAPPER BÁNH MÌ · pickled veg, herbs, sriracha, cucumber · 21

THE MAC · prime beef burger, mac sauce, american cheese, b&b pickles · 23

LAMB BURGER · grilled flatbread, tzatziki dressing, fresh herbs · 21

GRILLED TENDERLOIN · horseradish cream, caramelized onions, chives · 28

CRISPY FRIED CHICKEN · homemade ranch, fennel slaw, dill pickles · 18

SMOKEY TURKEY CLUB · bacon, piquillo peppers, aioli, fried egg · 22

DAILY GRILLED CHEESE · (ask about it!) · 16

ENTRÉES

SUMMER TRUFFLE RISOTTO · shallot jam, apple, radicchio, fine herbs · 36

BRANZINO · sunchoke hash, spring vegetables, brown butter · 34

PAN SEARED SCALLOPS · kimchi romesco, radishes, saffron tuile · 38

RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28

ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29

LEMON THYME CHICKEN · pea tendrils, guanciale, potatoes, salsa verde · 24

GRILLED HANGER STEAK · sauteed kale, roasted garlic, truffled mash · 31

KITCHEN

TRAVELLE

AND BAR

SALADS

HEIRLOOM TOMATOES · 17

crispy pork belly, nuoc cham, pickled cucumbers

COBB · 23

bibb lettuce, roasted chicken, blue cheese, bacon

QUINOA · 16 (add chicken · 10)

crispy chickpeas, market veggies, jalapeño lime dressing

ROYAL BEET STACKS · 16

smoked chevre, toasted almonds, raspberry vin

FOR PARTIES OF SIX OR MORE AN 18% GRATUITY WILL
AUTOMATICALLY BE ADDED TO YOUR BILL

Consuming raw or undercooked meats may increase your risk of
food-borne illness, especially if you have certain medical conditions.
Before placing your order please inform your server if anyone in your
party has a food allergy.

COCKTAILS

I'AM ALL EARS • 17

monkey 47 gin, lavender, lime

MOSCOW MULE • 16

absolute elyx, lime, ginger beer

DECADENT & DEPRAVED • 16

belle meade bourbon, peach tea, mint, lemon

LA PALOMA • 15

avion silver tequila, grapefruit cordial, lime, soda, charcoal salt

KEEP ON DREAMING • 20

siete misterios dobaya, clase azul reposado, habanero, ginger, lime

NON-ALCOHOLIC

BLACKBERRY SMASH • 8

blackberry, basil, lime, soda

ASTAIRE #4 • 8

house made grenadine, mint, ginger beer

SPARKLING WINE

LUCA PARETTI LOVO • *brut, prosecco, Treviso, NV* 13 / 65

IVY • *blanc de blanc, Crémant de Bourgogne, NV* 15 / 75

CANARD DUCHÊNE • *brut rosé, Montagne de Reims, Champagne, NV* 30 / 150

PERRIER-JOUËT • *grand cuvéé, Champagne, Epernay, NV* 22 / 110

MÖET & CHANDON • *brut impérial, Champagne, Epernay, NV* 26 / 130

WHITE WINE

HUFF RIESLING • *Rheinhessen, 2016* 12 / 60

TIEFENBRUNER PINOT GRIGIO • *South Tirol, 2016* 14 / 70

FILLABOA, ALBARINO • *Rias Baixas, 2015* 14 / 70

FOUCHER-LEBRUN "LE MONT" • *Sancerre, 2017* 15 / 75

SALVESTRIN SAUVIGNON BLANC • *St. Helena, 2015* 17 / 85

LE P'TIT PAYSAN • *Monterey, 2016* 16 / 80

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2014* 25 / 125

COPAIN "TOUS ENSEMBLE" • *Anderson Valley, 2016* 14 / 70

RED WINE

ANGELA ESTATE PINOT NOIR • *Willamette Valley, 2014* 18 / 90

PRESQUILE PINOT NOIR • *Santa Maria Valley, 2014* 22 / 110

GERARD BERTRAND • *Grenach-Syrah, Roussillon, France, 2013* 13 / 65

ELVIO COGNO • *Nebbiolo, Langhe, Piedmont 2013* 22 / 110

NUMANTHIA TERMES • *Toro Spain, 2014* 16 / 80

CHÂTEAU LA GARDE • *Pessac-Leognan, Bordeaux, 2010* 29 / 145

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL • *Napa Valley, 2013* 21 / 105

LONG MEADOW RANCH CABERNET SAUVIGNON • *Napa Valley, 2016* 18 / 90

BEER

GRINGOLANDIA. "5 lizard" latin style wheat ale" • 8.

BAND OF BOHEMIA "noble raven" BPA • 14/16oz.

GOOSE ISLAND 312 urban wheat • 8

DESCHUTES "fresh squeezed" IPA • 8

LAGUNITAS "a little sumpin sumpin' ale" • 9

GRINGOLANDIA "5 rabbit" super pilsner • 8

MOODY TONGUE. "smoked apple wood gold" gold • 9

REVOLUTION "fist city" chicago pale ale • 7

HALF ACRE "tuna" extra pale ale • 10

SAMUEL SMITH'S "organic pear dry cider" • 10

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

GUINNESS stout • 8

BUCKLER non-alcoholic • 6