



## STARTERS

- SEASONAL OYSTERS · shallot mignonette, horseradish, cocktail · 18/32
- SWEET CORN SOUP · poblano mousse, 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

- WARM ASIAGO BREAD · whipped 'nduja pork butter, local honey · 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
- OPEN FACE MEATBALL SANDWICH · pomodoro, garlic butter, scamorza · 21
- 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
- ICELANDIC COD · summer beans, manila clams, pancetta, bouillabaisse · 34
- DIVER SCALLOPS · tomato beurre blanc, eggplant puree, zucchini · 38
- RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28
- ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29
- LEMON HERB CHICKEN · farro, summer squash, pea puree, apple jus · 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 & DEGRAVED • 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