

STARTERS

SEASONAL OYSTERS · 18 / 32
seasonal accompaniments

SWEET CORN SOUP · 12
poblano mousse, tomatoes, chives

ROASTED APPLE & SQUASH CROSTINI · 12
pecans, robiola, crispy sage, blue cornbread

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

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

BURRATA & FIGS · 16
pistachio pesto, poached mission figs, sourdough

SALMON POKE · 15
soy-ginger vinaigrette, wontons, furikake, ogo

BRUNCH FAVORITES

- WARM ASIAGO BREAD** whipped induja 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 FACED 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

- BARLEY RISOTTO** butternut squash, swiss chard, maitake, parmesan · 22
ICELANDIC COD beans, manila clams, pancetta, bouillabaisse · 34
DIVER SCALLOPS zucchini, golden tomato beurre blanc, guajillo eggplant · 36
RIGATONI PASTA roasted tomato & almond pesto, grilled shrimp, basil · 28
ORECCHIETTE BOLOGNESE dry aged beef, pork, veal, parmesan, chives · 29
LEMON HERB CHICKEN farro, zucchini, pea puree, apple jus · 24
GRILLED HANGER STEAK sauteed kale, roasted garlic, truffled mash · 31

SALADS

- COBB** bibb lettuce, roasted chicken, blue cheese, bacon · 23
QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16
Add chicken · +10
ROYAL BEET STACKS smoked chevre, toasted almonds, raspberry vin · 15



TRAVELLE



Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Seedling, Green Acres, Mint Creek.

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.

BEER

BAND OF BOHEMIA · 14 / 16oz.
"Noble Raven" BPA

GOOSE ISLAND 312 · 8
Urban wheat

GRINGOLANDIA · 8
"5 Lizard" latin style wheat ale

DESCHUTES · 8
"Fresh squeezed" IPA

LAGUNITAS · 9
"A little sumpin sumpin" ale"

GRINGOLANDIA · 8
"5 rabbit" super pilsner

MOODY TONGUE · 9
"Smoked apple wood gold" gold

REVOLUTION · 7
"fist city" chicago pale ale

HALF ACRE · 10
"Tuna" extra pale ale

ODELL · 9
"Drumroll APA"

SAMUEL SMITH'S · 10
"Organic Pear Dry Cider"

STELLA ARTOIS · 7
Lager

AMSTEL LIGHT · 7
Light lager

HEINEKEN · 8
Lager

GUINNESS · 8
Stout

BUCKLER · 6
Non-alcoholic

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

MÔET & CHANDON brut impérial, Champagne, Epernay, NV · 26 / 130

WHITE

HUFF RIESLING Rheinhessen, 2016 · 12/60

TIEFENBRUNNER PINOT GRIGIO South Tirol, 2017 · 14 / 70

FILLABOA, ALBARINO Rias Baixas, 2016 · 14 / 70

FOUCHER LEBRUN "LE MONT" Sancerre, 2017 · 15 / 75

PENNER ASH VIOGNIER Oregon, 2016 · 19 / 95

QUILT CHARDONNAY Napa Valley, 2016 · 18 / 90

COPAIN ROSE "TOUS ENSEMBLE" Anderson Valley, 2017 · 14 / 70

RED

ANGELA ESTATE PINOT NOIR Willamette Valley, 2014 · 18 / 90

PRESQU'ILE PINOT NOIR Santa Maria Valley, 2014 · 22 / 110

GERARD BERTRAND Grenach-Syrah, Roussillon, France, 2015 · 13 / 65

ELVIO COGNO Nebbiolo, Langhe, Piedmont 2014 · 22 / 110

NUMANTHIA TERMES Toro Spain, 2015 · 16 / 80

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

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

RAMEY CLARET CABERNET SAUVIGNON Napa Valley, 2015 · 19 / 95

COCKTAILS

HAPPINESS IN SIMPLE THINGS hennessy vsop, luxardo maraschino, lemon, absinthe cocoa · 17

MOSCOW MULE absolute elyx, lime, ginger beer · 16

A PEARTRAIT grey goose la poire, bergamot, eau de vie, yucatan honey, perry cider · 19

LA PALOMA avion silver tequila, grapefruit cordial, lime, soda, charcoal salt · 15

MIDORI GARDEN monkey 47, matcha, banana, lavender, cream, egg · 17

NON-ALCOHOLIC

BLACKBERRY SMASH blackberry, basil, lime, soda · 8

ASTAIRE #4 house made grenadine, mint, ginger beer · 8



TRAVELLE

