



SNACKS TO SHARE

WARM ASIAGO BREAD · whipped 'nduja pork butter, local honey · 6

ARTISANAL CHEESE BOARD · seasonal accoutrements · 26

STONE FRUIT CROSTINI · seasonal fruit & jam, honey, pine nuts · 14

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

PEPPERONI FLATBREAD · sausage, pepperonata, mozzarella, basil · 18

BROILED OYSTERS · garlic parsley butter, serrano, lemon, parmesan · 21

CONFIT DUCK RILLETTE · pickled raisins, cornichons, grilled sourdough · 15

TOGARASHI DUSTED BEEF TATAKI · ponzu, root vegetables, fried garlic · 17

STARTERS

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

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

ROYAL BEET STACKS · smoked chevre, toasted almonds, raspberry vin · 16

BLEU CHEESE WEDGE SALAD · fried egg, tomato, avocado, green goddess · 17

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

HEIRLOOM TOMATO & PORK BELLY · nuoc cham, pickled cucumbers · 17

PAN SEARED OCTOPUS 'PATATAS BRAVAS' · smoked aioli, paprika · 18

CHEF'S FAVORITES

CITRUS GRILLED SHRIMP · tarragon aioli, purple shiso · 17

TRAVELLE MEATBALLS · poddo classico, basil, pomodoro sauce · 18

HAMACHI CRUDO · strawberries, cucumbers, buttermilk, serrano · 18

SWEET POTATO GNOCCHI · chorizo, salsa verde, sunny up hen egg · 21

UNI CACCIO DE PEPE · chictarra, santa barbara uni, parmesan, basil · 25

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

ENTRÉES

SUMMER TRUFFLE RISOTTO · cippolini marmalade, apple, radicchio · 36

ICELANDIC COD · summer beans, manila clams, pancetta, bouillabaisse · 34

STEAMED PACIFIC HALIBUT · miso dashi, spring onions, ginger, morels · 36

DIVER SCALLOPS · tomato beurre blanc, guajillo eggplant, zucchini · 38

THE FISH GUY'S WHOLE FISH FOR TWO · market veg, lemon butter · mp

FRIED CHICKEN ROULADE · farro, summer squash, pea purree apple jus · 29

GLAZED ROHAN DUCK BREAST · grits, pickled blueberries, chanterelles · 38

STEAK & FRITES · new york strip, fries, mushroom ragout, piquillo aioli · 46

KITCHEN

TRAVELLE

AND BAR

SIDES TO SHARE

MASHED POTATOES · 10

beef jus, crispy shallots, chives

GRILLED ASPARAGUS · 10

charred lemon hollandaise, truffled pecorino

FRIED ARTICHOKE HEARTS · 10

honey, pine nuts, basil, orange zest

CARAMELIZED CAULIFLOWER · 10

almonds, capers, basil, citrus butter

PEAS & CARROTS · 10

grilled flatbread, mint hummus, cumin, lemon

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

MÔET & 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

PRESQU'ILE 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

GOUGUENHEIM MALBEC • *Mendoza, 2016* 13 / 65

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