



## STARTERS

- ROASTED SQUASH SOUP · chanterelles, apples, crème fraiche · 12  
CHARRED-TAR · tenderloin, A-I aioli, truffle oil · 17  
CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18  
ROASTED BEETS · apples, boucheron, shallot red wine vin · 16

## BRUNCH FAVORITES

- 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  
PROSCIUTTO · arugula, lemon, olive oil · 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

- RISOTTO CARBONARA · poached egg, bacon, parmesan bread crumbs · 29  
BRANZINO · saffron cous cous, eggplant, sundried tomato pesto · 36  
SEARED SCALLOPS · parsnip puree, brussels sprouts, lemon · 34  
RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28  
ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29  
LEMON THYME CHICKEN · sauteed escarole, delicata squash, chicken jus · 24  
GRILLED HANGER STEAK · sauteed kale, roasted garlic, truffle mashed · 31

KITCHEN

TRAVELLE

AND BAR

## SALADS

- AHI POKE · 22  
crispy chicken skins, sriracha, wasabi tobiko  
COBB · 23  
bibb lettuce, roasted chicken, blue cheese, bacon  
QUINOA · 16 (add chicken · 10)  
crispy chickpeas, market veggies, jalapeño lime dressing  
SMOKED BURRATA · 16  
gooseberries, squash, radicchio jam, almonds

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

### LAST WORD • 18

*st george terroir gin, green chartreuse, maraschino*

### MOSCOW MULE • 16

*ketel one, lime, ginger beer*

### DUCK HUNT • 20

*two james “j riddle”, china china, luxardo maraschino*

### LA PALOMA • 15

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

### BEAUTY & THE BEETS • 17

*glenmorangie quinta ruban, ardbeg, beet juice*

## 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 cuvée, Champagne, Epernay, NV* ..... 22 / 110

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

## WHITE WINE

HUFF RIESLING • *Rheinhessen, 2015* ..... 12 / 60

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

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

FOUCHER-LEBRUN “LE MONT” • *Sancerre, 2016* ..... 15 / 75

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

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

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2013* ..... 25 / 125

VIE VITÉ ROSÉ • *Côtes du Provence, 2016* ..... 14 / 70

## RED WINE

SIDURI PINOT NOIR • *Willamette Valley, 2015* ..... 17 / 85

DAVID BRUCE PINOT NOIR • *Russian River Valley, 2015* ..... 19 / 95

DOMAINE DES ESCARAVAILLES • *Côtes du Rhône-Cuvée les Sablières, 2014* .. 12 / 60

TENUTA DELL’ORNELLAIA “LE VOLTE” • *Sangiovese, Merlot, Tuscany, 2015* ... 16 / 80

NUMANTHIA TERMES • *Toro Spain, 2013* ..... 16/80

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

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL • *Napa Valley, 2012* ..... 21/105

HUNT & HARVEST CABERNET SAUVIGNON • *Napa Valley, 2015* ..... 18/90

## BEER

ALE ASYLUM “unshadowed” *hefeweizen* • 7

GOOSE ISLAND *312 urban wheat* • 8

DESCHUTES “fresh squeezed” *IPA* • 8

LAGUNITAS “a little sumpin sumpin’ ale” • 9

GRINGOLANDIA. “5 rabbit” *super pilsner* • 8

CAPITAL BREWERY “supper club” *american lager* • 7

MOODY TONGUE. “smoked apple wood gold” *gold* • 9

REVOLUTION “fist city” *chicago pale ale* • 7

HALF ACRE “tuna” *extra pale ale* • 10

ODELL “Drumroll APA” • 9

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