



## 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

- 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  
 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 · pea tendrils, guanciale, potatoes, salsa verde · 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 cuvéé, Champagne, Epernay, NV* ..... 22 / 120

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

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, 2013* ..... 16 / 80

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

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

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

## BEER

ALE ASYLUM "unshadowed" hefeweizen • 7

OFF COLOR "tooth & claw" dry hopped lager • 7

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

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