



STARTERS

- SEASONAL OYSTERS · *seasonal accompaniments* · 18/32
CHILLED CARROT-COCONUT SOUP · *red quinoa, oranges, chili oil* · 12
CHARRED-TAR · *tenderloin, A-I aioli, truffle oil* · 17
CRISPY OCTOPUS & PORK BELLY · *'takoyaki' style, bonito, pickled ginger* · 18
BURRATA · *prosciutto, cherry compote, pepper gastrique, almonds* · 16
AHI POKE · *crispy chicken skins, sriracha, wasabi tobiko* · 22

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, tzaatziki 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 · *sunchoke hash, spring vegetables, brown butter* · 34
PAN SEARED SCALLOPS · *kimchi romesco, radishes, saffron tuile* · 38
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

- SPRING PANZANELLA · 16
asparagus, pumpernickel croutons, grapefruit
- COBB · 23
bibb lettuce, roasted chicken, blue cheese, bacon
- QUINOA · 16 (add chicken · 10)
crispy chickpeas, market veggies, jalapeño lime dressing
- RHUBARB · 17
hazelnuts, blue cheese, speck, hickory balsamic

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 / 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

MATIAS RICCITELLI HEY MALBEC! • *Mendoza, Argentina 2015* 17 / 85

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