



## 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, 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 · *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

### 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 dobyte, 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 / 120

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