



STARTERS

- ROASTED SQUASH SOUP · chanterelles, apples, crème fraîche · 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

- ADOBO MAHI MAHI · avocado, cilantro, chipotle crème · 18
 THE MAC · prime beef burger, mac sauce, american cheese, b&b pickles · 23
 LAMB BURGER · grilled flatbread, tzaatziki dressing, fresh herbs · 21
 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 • 16

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

THE BON VIVANT • 26

hennessy VSOP, brown butter, fall spices, nobo whole fruit, accompanied with drunken goat cheese

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, 2015* 12 / 60

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

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

DOMAINE SIGALAS, ASSYRTIKO • *Santorini, 2015* 15 / 75

FOUCHER-LEBRUN "LE MONT" • *Sancerre, 2016* 15 / 75

EHLERS ESTATE SAUVIGNON BLANC • *St. Helena, 2016* 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

PRESQU'ILE PINOT NOIR • *Santa Maria Valley, 2013* 22 / 110

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

..... 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

REVOLUTION. "fist city" chicago pale ale • 7

DARK HORSE amber ale • 8

ODELL "Drumroll APA" • 9

SAMUEL SMITH'S "Organic Pear Dry Cider" • 10

GUINNESS stout • 8

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

BUCKLER non-alcoholic • 6