



SNACKS TO SHARE

- WARM ASIAGO BREAD · whipped 'nduja pork butter, local honey · 5

 PROSCIUTTO FLATBREAD · arugula, lemon, olive oil · 18
 AHI POKE · crispy chicken skins, sriracha, wasabi tobiko, furikake · 22
 CHARRED-TAR · tenderloin, A-I aioli, fried quail eggs, truffle oil · 17
 CRISPY THAI CHICKEN WINGS · peanuts, lime, fresh herbs · 15
 MANGALITSA PIBIL PORK TOSTADAS · avocado, crema, serrano · 14
 PICADILLO EMPANADAS · ground beef, olives, red peppers · 16

STARTERS

- ROASTED SQUASH SOUP · chanterelles, apples, crème fraiche · 12
 SALT ROASTED PEAR SALAD · caramelized shallots, blue cheese, hazelnuts · 15
 CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18
 ROASTED BEETS · apples, boucheron, shallot red wine vin · 16
 SMOKED BURRATA · gooseberries, squash, radicchio jam, almonds · 16

CHEF RICARDO'S FAVORITES

- CRISPY DUCK CONFIT · mole, citrus crema, plaintains, pickled onions · 23
 SHRIMP CEVICHE · avocado, tomato, celery, tortilla · 16
 GRILLED NIGERIAN PRAWNS · lemon butter, charred lemon, herbs · 36
 SALMON CRUDO · wasabi tobiko, avocado, salsa "nikkei" · 18
 FRIED DUCK EGG · corn cake, prosciutto, tomato jam, corn relish · 15
 STEAMED MUSSELS · spinach, fregola, vanilla saffron aioli · 21

ENTRÉES

- RISOTTO CARBONARA · poached egg, bacon, parmesan bread crumbs · 29
 POACHED HALIBUT · squash, matsutake ragu, chorizo · 34
 BRANZINO · saffron cous cous, eggplant, sundried tomato pesto · 36
 PAN SEARED SCALLOPS · caramelized cauliflower, citrus butter, wild rice · 38
 THE FISH GUY'S WHOLE FISH FOR TWO · market veg, lemon butter · mp
 ROASTED HALF CHICKEN · squash, mushrooms, herbed goat cheese · 29
 GRILLED ROHAN DUCK BREAST · sauteed kale, turnips, smoked dates · 38
 NEW YORK STRIP · roasted parsnip & royal trumpets, escarole, shallots · 46

KITCHEN

TRAVELLE

AND BAR

SIDES TO SHARE

- SEARED BRUSSELS SPROUTS · 10
 bacon, honey dijon butter
 ROASTED DELICATA SQUASH · 10
 maitake mushrooms, herbed goat cheese, balsamic
 CRISPY NEW POTATOES · 10
 harissa aioli, chorizo, scallions
 CAMELIZED CAULIFLOWER · 10
 almonds, capers, basil, citrus butter

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

MÔET & 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

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