



MORNINGS

FRENCH OMELETTE*

Gournay Cheese & Fines Herbes 22

BELGIAN WAFFLE

Rustic Country Style, Butter, Maple Syrup 22

WHOLE SMASHED AVOCADO

Charred Ciabatta, Aged Balsamic 22

CAVIAR BY PETROSSIAN *Served with Classic Accoutrements*

IMPERIAL BAIKA* Briny, Bold, Smooth

15g 45 | 30g 80 | 50g 115

IMPERIAL KALUGA* Nutty, Creamy, Bold

15g 50 | 30g 95 | 50g 135

IMPERIAL OSSETRA* Nutty, Earthy, Balanced

15g 75 | 30g 145 | 50g 215

STARTERS

GRILLED AVOCADO WITH CAVIAR*

Imperial Kaluga Caviar by Petrossian, Crème Fraîche 15g 50

HOUSEMADE CHIPS & DIP WITH CAVIAR*

Imperial Kaluga Caviar by Petrossian, Crème Fraîche, Chives 30g 95 / 50g 135

WOOD GRILLED SHRIMP

Lemon, Garlic, Calabrian Chili 20

FRESH BURRATA

Heirloom Cherry Tomatoes, Rustic Pesto 24

SALADS

Add: Rotisserie Chicken 12, Wood Grilled Shrimp 20, Filet Mignon 26, Avocado 4

CLASSIC CAESAR*

1950s Style, Anchovies, Croutons 22

LETTUCES

Warm Goat Cheese, Sherry Vinaigrette, Chives 24

ROTISSERIE CHICKEN*

Organic Jidori Chicken, Butter Lettuce, Olive Oil, Lemon, Chives 26

A 4% surcharge will be added to your check to assist with employer mandates.

Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed. Items can be cooked to order.

*Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk.



SANDWICHES

WAGYU RIBEYE*

6 oz Westholme Australian Wagyu, Caramelized Onion, Aioli, Charred Ciabatta *56*

HEARTH BURGER*

Slab of Monterey Jack, Caramelized Onion, Aioli, Charred Ciabatta *30*

ROTISSERIE CHICKEN*

Organic Jidori Chicken, Butter, Arugula, Charred Ciabatta *26*

MAINS

WAGYU RIBEYE*

12 oz Westholme Australian Wagyu, Wood Grilled, Thinly Sliced *110*

PETITE FILET MIGNON*

7 oz Center Cut, Béarnaise *52*

WHOLE BRANZINO

Wood Grilled, Olive Oil, Lemon *52*

ROTISSERIE CHICKEN*

Organic Jidori Chicken, Natural Jus, Rosemary, Garlic *Half 30 / Whole 60*

PLANT BASED MAINS

MAITAKE MUSHROOM

Wood Grilled, Crispy Rosemary Potatoes *30*

CAULIFLOWER STEAK

Wood Grilled, Mediterranean Herbs, Olive Oil *28*

BEET CARPACCIO

Goat Cheese, Frisée, Cider Vinaigrette *26*

SIDES

TRUFFLE FRIES*

Black Truffles, Parmesan, Parsley, Truffle Aioli *20*

SWEET POTATO FRIES*

Rosemary Aioli *10*

CHARRED BABY PEPPERS

Della Terra Balsamic Basil *20*

COAL ROASTED SWEET POTATOES

Honey Brown Butter, Crème Fraîche, Chives *16*