

BAR SNACKS

EAST COAST OYSTERS	21/42
traditional cocktail sauce and mignonette	
BAR ROOM FRIES	16
parmesan, fresh herbs, truffle oil	
SALMON CRISPY RICE	21
sriracha aioli, toasted nori, scallion, jalapeño	
CAVIAR & TOTS	28
ossetra, crème fraîche, chive	
SHRIMP TACOS	17
zucchini slaw, sriracha aioli	
BAO BUNS	19
crispy pork belly, pickled onion, cilantro, hoisin	
PULLED PORK NACHOS	24
cheddar, house-pickled jalapeño, salsa, lime crema	
DEVILED EGGS	14
dijon mustard, kewpie mayo, chive	
CARNE ASADA TACOS	19
grilled onion, cilantro, lime, guajillo salsa	

APPETIZERS

BAKED BRIE	21
hot honey, rosemary, almonds, toasted baguette	
FRENCH ONION SOUP	18
veal broth, sherry, melted swiss, toasted crouton	
ESCARGOT	19
garlic-herb butter, parsley, toasted baguette	
ROASTED BEETS	17
goat cheese, candied walnuts, hot honey	
GRILLED KIELBASA	18
cornichons, whole grain mustard, toasted baguette	
BUFFALO CAULIFLOWER	17
buttermilk blue cheese, carrots, celery	
MAC & CHEESE	18
smoked bacon, caramelized onion, sage	
CRISPY BRUSSELS SPROUTS	18
sweet chili sauce, toasted peanuts	
KALE & QUINOA SALAD	19
manchego, almonds, cranberries, dijon vinaigrette	

ENTREES

FISH & CHIPS	26
mushy peas, house tartar, malt vinegar	
BERKSHIRE PORK CHOP	36
mashed potatoes, mushroom gravy	
FAROE ISLAND SALMON	32
bulgogi glaze, jasmine rice, baby bok choy	
HANGER STEAK FRITES	38
cognac-peppercorn sauce, rosemary	
GRILLED CHICKEN CAESAR	24
parmesan, garlic bread crumble	

LOBSTER COBB	29
avocado, bacon, egg, blue cheese, red onion	
CHICKEN PAILLARD	23
wild arugula, cherry tomatoes, shaved parmesan	
THE BAR ROOM BURGER	25
sharp cheddar, pickles, melted onion, truffle aioli, fries	
CRISPY CHICKEN SANDWICH	22
asian slaw, kimchee pickles, yuzu aioli, fries	
LOBSTER ROLL	32
tarragon aioli, old bay, potato bun, fries	
WILD MUSHROOM PAPPARDELLE	24
truffle cream, parmesan, fresh herbs	