



RAW CHILLED & PURE

RAW OYSTERS 6EA

horseradish granita, aged tequila, tabasco, cucumber [22]

CHILLED KING CRAB

toasted brioche, avocado, sweet basil [23]

SALMON CRUDO

fennel, crispy potato, creme fraiche, orange [17]

WAGYU BEEF TARTARE

smoked egg yolk, marrow toast, pickled shallot [18]

CHILLED KING PRAWNS 4EA

lemon zest aioli, cucumber, horseradish [26]

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF:
Shawn McClain

SMALL PLATES

GRILLED ARTICHOKE HEARTS

morrocan sofrito, braised lamb, charred peppers [18]

PORK BELLY

chanterelles, confit salsify, parsley & lemon [20]

CHARRED SPANISH OCTOPUS

merguez sausage, fresno chile, mussels, creamy white beans [19]

SNAKE RIVER FARMS SKIRT STEAK

eggplant & tahini, herbed chickpeas, aged balsamic vinegar [23]

JASPER HILL'S HARBISON AGNOLOTTI

sweet corn, parsnip, celery [16]
+ shaved black perigord truffle [15]

DUTCH ONION SOUP

braised beef, smoked gouda, pumpernickel [13]

HUDSON VALLEY FOIE GRAS

vadouvan spiced sweet potato, candied pecans, cranberries [25]

SIGNATURE & SHARABLE

WARM WOOD ROASTED SHELLFISH

scotch-shellfish butter, charred scallion, grilled lemon [75]

JAPANESE KOBE BEEF

red beet, shiso, osetra caviar [125]

SALADS

RECOVERY PARK GREENS

baby radishes, hakurei turnip, pear, pecorino, banyuls vinaigrette [15]

GEM LETTUCES

romaine & red leaf, bacon, sourdough, smoked blue cheese [15]

WERP FARMS SALAD

baby beets, sorrel, blossoms, yogurt, crispy chickpea, lemon [15]

SEA SCALLOPS

mushroom, braised oxtail, foie gras & sweet onion [41]

STEELHEAD TROUT

roasted sunchoke, tangerine, toasted cashew [31]

DORADE, GRILLED IN GRAPE LEAF

green olive & lemon butter, radish, smoked grapes [35]

MICHIGAN CHICKEN

thyme roasted pears, bacon, sweet broccoli [33]

15OZ PORK CHOP, HAY-SMOKED

creamy potato latka, apple butter, mustard jus [38]

BRAISED VEAL CHEEKS

artisan grits, bacon-braised greens, black garlic [39]

LARGE PLATES

DELICATA SQUASH

fresh pasta, apple cider, goat cheese, brown butter [30]

16OZ NEW YORK STRIP

painter hills ranch [56]

8OZ CENTER-CUT FILET

creekstone farms [52]

12OZ BONE-IN FILET

creekstone farms [65]

8OZ WAGYU FLAT IRON

snake river farms [48]

WOOD-FIRED STEAKS & ROASTS

35OZ SHORT RIB, SLOW ROASTED

bone-in, dried chile rub, spiced beef fat poached tomatoes [85]

28OZ RIBEYE, BONE-IN

michigan beef, sunchoke and confit shallot [105]

22OZ WAGYU NY STRIP, BONE-IN

56-day dry aged, pearl onions, garlic and thyme [115]

SAUCES

BORDELAISE • MARROW BUTTER • BEARNAISE • CHASSEUR • HERBED LEMON BUTTER
choice of one sauce included, each additional +3

PRODUCE & SIDES

ROASTED MUSHROOMS

shallots, butter, beef jus [12]

CAULIFLOWER

harissa, golden raisins, preserved lemon [9]

POTATO PURÉE

creamed with butter, chives, sea salt [9]

CRISPY DUCK FAT POTATOES

raclette cheese, garlic, caramelized shallots [12]

RISOTTO

bone marrow, celery root, lemon, bosc pear [12]

WOOD-GRILLED CARROTS

almonds, romesco, manchego [10]



RAISE
A GLASS
FEED
YOUR SOUL
LIFT
YOUR SPIRIT