

## STARTERS

### Tuna Tataki

Ponzu sauce / crispy wonton 18

### Poutine Fries

Short rib gravy / cashew "cheese" / fresno / pickle 18

### Charcuterie Board

Chicken Liver Pate / Duck Rilette / Duck Sausage 34

### BBQ Brisket Sliders

Citrus Aioli / Frizzled Shallot / Peppadew 18

### Duck Confit Spring Roll

Sweet & Sour Sauce 18

### Maple-Glazed Lamb Bacon

Charred Shishito Peppers 20

## SOUP

### Corn Chowder with Chicken

Hearty broth 14

### Soup of the Day

Please ask your server

## SALADS

### LA Caesar

kale / croutons / avocado / sundried tomato 16

### Roasted Beets & Tomato

Frisee / cashew candy / orange vinaigrette 14

### Smoked Chicken Salad

Watercress / Mushroom / Egg / Crispy Shallot / Dijonnaise 17

## MARKET SIDES

\*Char-Grilled Asparagus 13

Bacon-Buttered Corn 9

\*Hand-Cut Fries 9

\*Truffle-Garlic Fries 14

Smashed Fingerling Potato 12

\*Not Parve

## ENTREES

### Smoked Half Chicken

Sweet & Hot Glaze / Coleslaw 31

### Whole Fish

Branzini / chimichurri / caramelized lemon 38

### Fish of the Day

Please ask your server MP

### BBQ Spare Ribs

Cornbread / Coleslaw 38

## SIGNATURE CUTS

Crusted with our Signature Bedford Rub  
Served with Watercress & Cippolini Onion

### 8oz Eye of Rib 48

Recommended medium rare

### 14oz Ribeye 52

Recommended rare to medium

### 10oz Hanger Steak 50

Recommended medium rare to medium well

### 22oz Bone-In Ribeye 65

Recommended rare to medium rare  
served sliced

## DESSERTS

14

### Coconut Creme Brulee

Mixed Berries

### Chocolate Chunk Cookie

Vanilla ice cream / mocha-rum sauce

### Olive Oil Cake

Raspberry sorbet / vanilla whip

