

APPETIZERS

Market Soup

Made daily 8

Grapes

Bibb lettuce, grapes, marcona almonds, garlic vinaigrette 9

Octopus

Grilled octopus, chickpeas, fava beans, romaine hearts, charred cucumbers, treviso, shishitos, oregano, coppa ham 14

House Bread

Market greens, crouton, burrata, marinated spring onions, mustard vinaigrette 12

Chile

Wood roasted chile, chorizo, dates, local goat cheese, almond sauce 12

Prawns

Roasted prawns, seco sauce, salted oatmeal, broccoli, green garlic 16

SANDWICHES & FLATBREADS

Dry Aged Beef

Chop steak, brioche, watercress, red onion confit, Gruyère, béarnaise, sunny egg, house brioche, chips 14

Pork Belly

Wood grilled porchetta, white bean purée, fennel, arugula, bun, chips 14

Fiore di Latte

Wood oven flatbread, San Marzano tomatoes, mozzarella, oregano 11

Olive

Taggiasche, ricotta, broccoli, chile 12

ENTRÉES

Tuna

Artichokes, Nicoise olives, hen of the woods, quail egg, potato salad 22

Duck Salad

Confit, Nantes carrots, chicories, Sicilian almonds, grain mustard 19

Wheat Berries

Beet mostarda, asparagus, goat cheese, wild mushrooms, pistachio aillade 16

Arctic Char

Wood grilled Arctic char, skordalia, sunchokes, chanterelles, black chile oil 19

Beef

Hanger steak, smoked marrow compound, marble potatoes sardalaise, cippolini onions, parsley 19

Cornish Hen

Wood grilled half cornish hen, barley salad, golden raisins, confit lemon, dandelion greens, muhammara 19

English Pea

English pea agnolotti, lobster, pea greens, fine herbs 22

Fungi

Truffled rice, arugula, hazelnuts, black trumpets, porcini sauce 17

Squid

Squid ink tonarelli, calamari, garlic, serrano chile, mint, opal basil, bottarga 16

Our menu changes based on the freshest ingredients.

Ray's

The cups displayed in Ray's are part of an extraordinary collection of more than 150 cups spanning the years 1850 to 1950, produced by artists and by companies that employed the leading designers of the period. Please ask your server for more information. Gift of Max Palevsky.

lunch