

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

Tangerines

Kishu, little gem lettuces, red onion, cave aged Marissa 13

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

Frittata

Goat cheese, wild nettles, lettuces 12

Smoked Trout

Frisée, chives, brioche, horseradish crème fraîche, watermelon radish, slow cooked egg 15

Egg

Slow cooked, Mexican chorizo, gigante beans, kale, crispy bread, spicy Isaias sauce 16

Hash

Corned beef tongue, Yukon gold potatoes, caramelized onions, chow-chow, sunny egg 15

Bacon

Wood grilled Benton's bacon, wilted chicory, grain mustard, buttered bread, sunny egg, pickled onions 14

Tuna

Artichokes, Niçoise olives, brown beech mushrooms, quail egg, potato salad 22

Wheat Berries

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

Beef

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

English Pea

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

Fungi

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

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