

BAR BITES & SNACKS

FARMER'S MARKET PICKLES \$5
LOCAL VEGETABLE VINEGAR PICKLES

WARM OLIVES \$6
FENNEL, CITRUS, ROSEMARY

ARANCINI* \$14
PORCINI SALT, PECORINO FONDUE

AVOCADO CROSTINI \$8
RADISH, BEARSS LIME, SUNFLOWER

TOKYO HASH BROWNS \$12
YUZU AÏOLI, NORI, BONITO

BRUSSELS SPROUTS \$14
SOY CARAMEL, ROASTED PEANUTS

CHICKEN WINGS \$9
KOREAN BBQ, SCALLION, SESAME

WAGYU MEATBALLS \$15
SAN MARZANO TOMATO, RICOTTA, PARMIGIANO-REGGIANO

BAR MAIN COURSES

BOURBON BAR STEAK*
MESQUITE-GRILLED USDA PRIME
SKIRT STEAK WITH CHIMICHURRI
\$36

TODAY'S CATCH*
SIMPLY GRILLED OVER THE COALS
CHARRED LEMON, PICKLED RADISH
\$28

PRIME GRADE BEEF SKEWERS*
YEMENITE SPICED BEEF, RED ONION, CUCUMBER, TOMATO
TOASTED PITA, TAHINA, LABNEH
\$18

MICHAEL'S MOM'S FALAFEL BURGER
CHICKPEA & FAVA BEAN FRITTER
ISRAELI SALAD, YOGURT
\$17

THE SOUTHERN WAGYU CHEESEBURGER*
PIMIENTO CHEESE, THOUSAND ISLAND, CARAMELIZED ONION
LETTUCE, TOMATO, PICKLE, MUSTARD
\$18

**MAINS COURSES SERVED WITH
MARKET GREENS**

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.