

## STARTERS

\$9

### **CRUDITÉ**

Green goddess

\$10

### **FRIED PERCH**

Sauerkraut, crème fraîche, herb

\$10

### **SHORTRIB BEIGNETS**

Braised rib, natural jus

\$9

### **RILLON**

Crispy pork belly, pepper coulis

\$10

### **CHICKEN LIVER GNOCCHI**

Black currant, jus, chicken skin

## APPETIZERS

\$12

### **COUNTRY PÂTÉ**

Pickles, dijon mustard, petite salad

\$11

### **SALADE DU MARCHE**

Autumnal vegetables, candied hazelnut, root vinaigrette

\$12

### **BURGUNDY SNAILS**

Pomme dauphine, garlic aioli, petite salad

\$14

### **CRUDO OF HAMACHI**

Butternut squash, brown butter, brioche, herb

\$16

### **CECI BEAN CAVATELLI**

Haus merguez, caramelized shallot, fried ceci bean, caciocavallo, jus

\$14

### **TARTARE OF BOEUF**

House blend, caper, shallot, dijon, herb, egg yolk, brioche

## A LA CARTE BOEUF

MP  
**55-DAY DRY-AGED RIBEYE**  
220z

MP  
**35-DAY DRY-AGED RIBEYE**  
220z

MP  
**NEW YORK STRIP**  
16oz

MP  
**FILET MIGNON**  
10oz

**\*All beef served with choice of bordelaise, béarnaise, or au poivre**

#### ENTREES

\$36  
**BLACK COD**  
Celery root chowder, manila clam, celery bitters, leek

\$38  
**DUCK BREAST**  
Roasted apple, fennel, tarragon, jus

\$28  
**STEAK FRITES**  
8oz Hanger, boeuf fat fries, béarnaise

#### SIDES

\$7  
**CAULIFLOWER GRATIN**  
Leek, gruyère, béchamel, herbed bread crumb

\$7  
**ROASTED MUSHROOM**  
Thyme, vinegar

\$7  
**WINTER VEGETABLE**  
Glazed, fine herbs

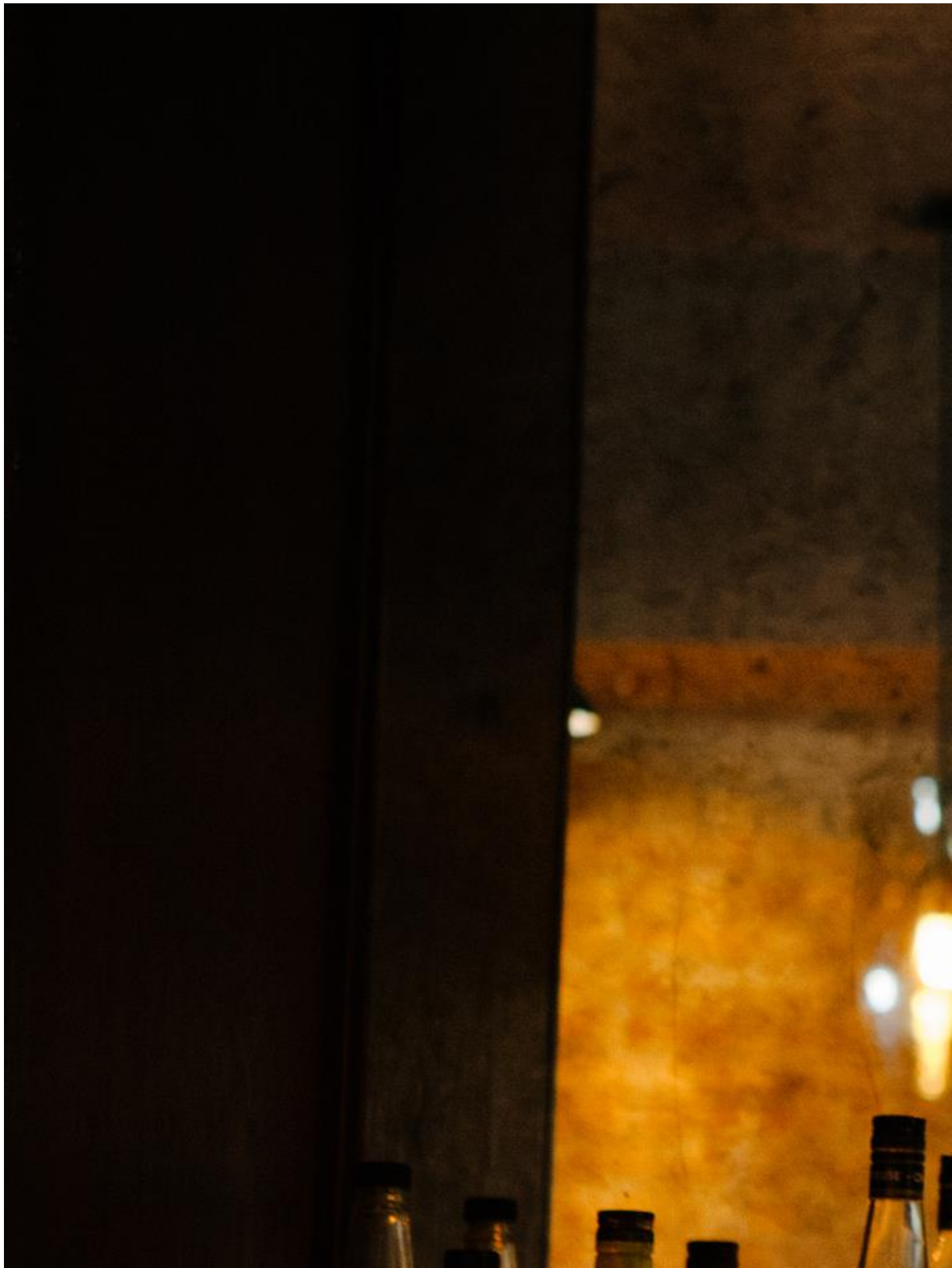
\$7  
**PUMPKIN SPÄETZLE**  
Brown butter, herbs

\$7

**BOEUF FAT FRIES**

Sea salt, malt vinegar aioli

**Three for 18**



# EDENFHAUS

## SHAKEN

\$11

### **Haus Smash**

old forester signature bourbon, zucca amaro, lemon, mint

\$12

### **Haus 75**

brokers gin, aperol, st. germaine, citrus, sparkling wine

\$14

### **Mezcal Cobbler**

alipus mezcal, manzanilla sherry, berries

\$14

### **Tiger Balm #3**

cockspur 12 rum, fernet branca, pineapple, mint

## STIRRED

\$10

### **Strasbourg**

old overholt rye, genepy des alpes, hunerkopf alt

\$14

### **Haus Old Fashioned**

10yr bourbon, demerara gomme, angostura

\$14

### **Haus Martini**

st. george gin or vodka, dolin dry, orange bitters, lemon twist

\$12

### **Sazerac**

wild turkey 101 rye, peychaud's, demerara, herbsaint

## DRAFT

\$7

### **Weihenstephaner Original**

munich helles lager 5.1% 16 oz

\$7

### **Sunner Kellerbier**

unfiltered kolsch 5.3% 12 oz

\$7

**Three Floyds Gumballhead**

american wheat beer 5.6% 16 oz

\$8

**North Coast La Merle**

farmhouse ale 7.9% 16 oz

\$7

**Three Floyds Yum Yum**

american session ale 5.5% 16 oz

\$9

**Une Annee Esquisse**

american wild ale 8.0% 12 oz

\$7

**Ommegang Abbey Ale**

belgian style dubbel 8.2% 12 oz