

## DINNER

### STARTERS

#### ARTISAN CHARCUTERIE & CHEESE • 19

cherry mostardo | assorted nuts | dried fruit | grilled crostini

#### AVOCADO TOAST • 12

heirloom tomato | piquillo pepper | watermelon radish  
balsamic vinegar

#### HARISSA HUMMUS • 12

roasted vegetables | pita

#### BROWN BUTTER CAULIFLOWER • 10

chimichurri | pepitas

#### ZATAAR SEARED AHI TUNA • \* 18

charred delicata squash | castelvetro olive relish | calabrian mustard aioli  
fried prosciutto | lemon oil

#### DUCK CONFIT & GRILLED PITA • 16

medjool date jam | tarragon pesto | pomegranate molasses  
goat cheese

#### CHARRED BRUSSELS SPROUTS • 15

mustard seeds | wholegrain mustard | manchego | pepitas

#### GRILLED ROMESCO WINGS • 14

tzatziki

### SALADS

#### LITTLE GEM CAESAR • 14

parmigiano reggiano | croutons | anchovies

#### CHICORY & PERSIMMON SALAD • 16

radicchio | castelfranco | endive | rouge valley smoked blue cheese  
walnuts | medjool dates | balsamic

#### BABY BEETS • 14

burrata | avocado | grapefruit | fennel | pomegranate  
pistachio | sherry vinaigrette

#### QUINOA & FRISEE • 18

heirloom tomato | pickled red onion | fried avocado | green goddess  
add chicken 8 | add shrimp 12 | add steak 10

### ENTREES

#### BOLOGNESE • 26

tagliatelle | sausage | short rib | ham hock | veal | bone marrow

#### CAST BURGER • 19

aged cheddar | pickles | thousand island | caramelized onions

#### ROSIE'S CHICKEN BREAST • 35

herb spätzle | cauliflower | apple | romesco sauce

#### SCOTTISH SALMON • 43

asparagus | fava beans | foraged mushrooms

#### LOBSTER PUTTANESCA • 47

squid ink bucatini | olives | capers | anchovies | saffron | roasted tomato

#### BRAISED SHORT RIB • 45

celery root | farro | lobster mushrooms | kale chips

#### PRIME NEW YORK STRIP • 65

gruyere potato puree | seasonal market vegetables

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