



SHARE

Cream of Fennel Soup 12
pernod, crispy fennel,
watercress, lemon oil

Hamachi Crudo* 13
watermelon, jalapeño,
smoked maldon salt,
truffle and citrus vinaigrette

Seared Monk Fish* 16
spicy roasted yellow tomato and
fennel chutney, arugula, black garlic aioli

Vegetable Medley Terrine 12
zucchini, tomatoes, eggplant, onions,
whipped goat cheese,
strawberry balsamic

Pan Seared Scallops* 20
beet puree, squash blossom,
shaved radish, truffle oil

Chorizo Tart* 13
caramelized onions, chorizo,
manchego, chili oil, crème fraîche,
micro cilantro

Herb Grilled Baby Lamb Chops* 14
sweet onion-chorizo-potato hash

Creamer Potato Cakes 9
twice fried, truffle dip,
snipped chives, cracked pepper

SOMETHING GREEN

Compressed Watermelon Salad 13
cucumber water, feta, shaved radish,
beets, pickled rind, frisee, lemon oil

Purple Haze Salad 13
purple haze panna cotta, mesclun
greens, marcona almonds, grapes,
pear lemon vinaigrette

Shaved Carrot and Arugula Salad 12
whipped burrata, hazelnuts,
marinated english peas,
honey white balsamic vinaigrette

WATERTABLE Wedge 12
bleu cheese crème fraîche, oven roasted
tomato, pickled red onion, candied california
walnuts, bacon lardons, house-made
green goddess dressing

CHEF'S MENU

Pan Seared Branzino* 32
farro, chicken liver butter, tiny vegetables,
pickled onions, hazelnuts, porcini dust

Lamb Loin* 26
turnips, cipollini, fava beans, purple potatoes,
grape must

Grilled Pork Tenderloin* 26
white bean puree, romanesco, cherries,
spring onions, morel mushrooms, cherry demi

Seafood Stew* 28
mussels, shrimp, calamari, fish, lobster tomato broth,
grilled baguette

WATERTABLE Burger* 25
wagyu, crisp pork belly, tomato jam, arugula,
frisee, smoked gouda fondue

no half portions or substitutions

YOUR MENU

CREATE YOUR OWN ... PICK A METHOD, SAUCE & SIDE

Chilean Sea Bass*	4oz - 32 8oz - 46
Cedar Plank Skuna Bay Salmon*	4oz - 26 8oz - 34
House Butchered Prime NY*	8oz - 32 12oz - 46
House Butchered Filet*	6oz - 40 10oz - 60
Organic Bone-in Chicken Breast*	6oz - 20 8oz - 26
8oz Rock Lobster Tail*	-MP-

STEAMED / GRILLED / SAUTÉED

*additional sauce \$1.50 ea

SCRATCH SAUCES

Bacon
Jam

White Wine
Butter Sauce

Veal Red
Wine Demi

Olive Oil &
Sea Salt

Salbitxada

SIDES

**Organic Chive
Mashed Potatoes 7**
sour cream

Sautéed Fiddleheads 8
quinoa, tomatoes,
green onions

**Zuckerman Farms
Field Asparagus 7**
toasted hazelnut gremolata,
crispy prosciutto

Mixed Peas 8
sugar snap peas,
snow peas, green peas,
pancetta, fresnos

**Sea Salt and Cracked
Black Pepper House Cut Fries 6**
jalapeño-buttermilk
dipping sauce

Roasted Sunchoke 8
english peas, fava leaf pesto,
lemon oil

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A gratuity of 18% will be added to parties of 6 or more. Please let us know if you'd like this adjusted or removed.