



SHARE

Butternut Squash and Carrot Soup 10

carrot top pesto,
roasted honey pepitas

Hamachi Crudo* 12

cucumber water, fresno oil,
juniper scented salt, jicama salad,
citrus segments

Bacon Jam and Autumn

Vegetable Tart* 12

tiny turnips, pearl onions,
brussels sprouts, roasted mushrooms,
goat cheese

Herb Grilled Baby Lamb Chops* 14

sweet onion-chorizo-potato hash

FG&J* \$18

seared foie gras, fall grape jelly,
browned buttered brioche,
roasted hazelnuts

Port Braised Veal Cheeks* \$15

rice grits, pickled pearl onions,
garlic herb crisp

Pan Seared Scallops* 19

fennel apple puree, duck prosciutto crisp,
peppered honey drizzle

Creamer Potato Cakes 9

twice fried, truffle dip,
snipped chives, cracked pepper

SOMETHING GREEN

Purple Haze and Figs \$13

mixed greens, crispy speck,
lavender honey vinaigrette

Roasted Butternut Squash and

Apple Salad \$12

baby kale, pomegranate seeds,
candied pecans, pecorino,
apple cider vinaigrette

Shredded Brussels Sprouts

and Kohlrabi Salad \$12

dried cranberries, fried shallots,
toasted walnuts, brown butter 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

Sumac Crusted Branzino* 32

white bean ragout, seared romanesco,
chili oil

Oven Roasted Pheasant *\$26

smoked cheddar polenta, goose berries,
butternut squash hash, grape must

Veal Porterhouse* 48

cherry port reduction, roasted herb baby heirloom potatoes,
pearl onions, lardons

6-Hour Braised Short Rib* \$30

celery root puree, heirloom potatoes,
pan roasted carrots and onions

WATERTABLE Burger* 25

wagyu, bbq spiced confit lamb belly, tomato jam,
arugula, frisee, smoked goat cheddar fondue

no half portions or substitutions

YOUR MENU

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

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

Organic Chive Mashed Potatoes 7
sour cream

Roasted Brussels Sprouts and Mushrooms \$8
crispy farro pilaf,
anchovy butter

Zuckerman Farms Field Asparagus 7
toasted hazelnut gremolata,
crispy prosciutto

Balsamic Glazed Root Vegetables \$7
baby beets, radishes

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

Fall Squash Gratin \$7
mornay, jalapeño
bacon crumble

*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.