



**SHARE**

**Roasted Mushroom Consommé 13**  
tarragon pickled beech mushrooms,  
sautéed chanterelles, nasturtium leaves

**Hamachi Crudo\* 15**  
grapes, kohlrabi, shaved fresno pepper,  
fennel fronds, sunflower sprouts

**Beet Carpaccio 12**  
citrus segments, toasted pistachios,  
marinated goat feta, shaved fennel,  
petite greens, tarragon vinaigrette

**Roasted Bone Marrow\* 17**  
parsley, pickled shallots, capers,  
roasted garlic, grilled rustic bread

**Fried Squash Blossoms 12**  
local IPA, truffle tremor, romesco sauce,  
bellwether ricotta, black garlic aioli,  
shaved radish

**Pan Seared Scallops\* 20**  
chicken skin crisp, sweet corn pudding,  
charred corn relish, chili oil

**Grilled Baby Lamb Chops\* 14**  
sweet onion-chorizo-potato hash,  
smoked paprika

**Creamer Potato Cakes 10**  
truffle dip, snipped chives,  
cracked pepper

**SOMETHING GREEN**

**Salad of Chicories 13**  
radish, pears, shaved parmesan,  
rosemary rustiq crisps,  
house made caesar dressing

**Autumn Greens 13**  
shaved fennel, citrus segments,  
ricotta salata, toasted walnuts,  
apple chips, apple cider vinaigrette

**Fall Harvest Salad 14**  
whipped goat cheese, roasted heirloom carrots,  
maple roasted acorn squash, pomegranate,  
pecans, maple tahini vinaigrette

**WATERTABLE Wedge 13**  
bleu cheese crème fraîche, bacon lardons,  
herb marinated tomato, pickled red onion,  
candied california walnuts,  
house-made green goddess dressing

**CHEF'S MENU**

**Pan Seared Branzino\* 32**  
iberico broth, rutabaga, sweet potato,  
haricot vert, chorizo

**Striped Bass\* 29**  
freekeh, butternut squash, crispy brussels sprout leaves,  
toasted pine nuts, gooseberry sauce

**Roasted Duck Breast Roulade\* 28**  
mushroom and apple duxelles, cannellini beans,  
escarole, guanciale

**Grilled Coffee Scented Venison\* 38**  
celery root puree, roasted pears, chicory,  
balsamic caramel

**WATERTABLE Burger\* 25**  
wagyu, house ground prime NY, 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
Sixty South Salmon*	4oz - 26   8oz - 34
House Butchered Prime NY*	8oz - 32   12oz - 46
House Butchered Filet*	6oz - 40   10oz - 60
Wagyu Tomahawk*	32oz - 145 *serves 2
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
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**SIDES**

**Organic Chive Mashed Potatoes 7**  
sour cream

**Mixed Carrots 8**  
thumbelinas,  
heirloom carrots,  
toasted ancho chili vinaigrette

**Zuckerman Farms Field Asparagus 8**  
toasted hazelnut gremolata,  
crispy prosciutto

**Chorizo Brussels Sprouts 8**  
toasted almonds,  
crispy chorizo,  
smoked sherry vinaigrette

**Sea Salt and Cracked Black Pepper House Cut Fries 7**  
jalapeño-buttermilk dipping sauce

**Pan Roasted Parsnips 7**  
maple, sage brown butter

\*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.