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

CONFIT Pick a Method, Sauce & Side

& Side & Side & Side & Side

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

YOUR MENU

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

Chilean Sea Bass* 40z - 32 | 8oz - 46
Sixty South Salmon* 40z - 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-

*additional sauce $1.50 ea

STEAMED / GRILLED / SAUTÉED

SCRATCH SAUCES

Bacon Jam
White Wine Butter Sauce
Veal Red Wine Demi
Olive Oil & Sea Salt
Salbitxada

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.