

ONE-HITTERS

KOHLRABI CAESAR

herbs, aged pecorino 6

CHILLED SMOKED CLAMS

Texas peach, nuoc cham, cilantro oil 6

SHRIMP TOAST

smoked trout roe, yuzu ginger aioli, chives 7

FUN-ION RING

caramelized onion dip, chives 7

SETTING THE TABLE

DAILY BREAD

house baked, rodoulphe le meuniere 14

GREEN CHOPPED SALAD

buttermilk dressing, butter lettuce, radish,
crispy shallot crumble 16
+ chicken MP | + salmon MP | + steak MP

TOMATO & BURRATA SALAD

pea tendrils, radish, shallot vinaigrette 18

FOIE & SEA ISLAND CORNBREAD

shishitos, white cheddar, brown butter,
spiced honey 26
+ caviar 14

LAMB BELLY

pickled daikon, chermoula, herb lettuce cups 24

MF CHICKEN NUGS

szechuan spiced, dill crème fraiche, pickled onions 18
+ caviar 14

SALMON CRUDO

sweet green chili sauce, garlic chips, cilantro 22

GRILLED SPANISH OCTOPUS

sauce rouille, watercress, red pepper chimichurri 22

SCALLOP CRUDO

cucumber, cilantro, aguachile 23

WAGYU TALLOW SEARED OYSTERS

flambadou, pancetta, espelette 19

ACCOMPANIMENTS

TRUFFLE FRIES

parmesan, parsley, malt vinegar aioli 16

CRISPY PARMESAN POTATOES

goat cheese mornay, parsley 12

EMBERED MAITAKE

ramp pesto, pickled ramps 16

CHARRED BROCCOLINI

lemon, cold fried garlic, chili flakes 14

CHARRED CABBAGE

calamanzi tahini, brown butter, chili crunch,
pickled onions 14

FROM THE HEARTH

SNAKE RIVER STURGEON

chanterelle, pea tendrils, lemongrass 39

DUCK BREAST

roasted cabbage, almond nage, spiced figs 42

BUZZED & AGED BURGER

aged gouda, caramelized onions, pickles,
herb remoulade, fries 24

EMBERED ROASTED SALMON

fava beans, artichokes, meyer lemon, fumet 32

WOOD-FIRED HALF CHICKEN

guindilla peppers, roasted cipollini, chicken jus 36

TEXAS WAGYU CHEF’S CUT

sauce au poivre, pearl onions, bone marrow butter 49

for the table

HEARTH ROASTED WHOLE BRANZINO

garden herbs, salsa verde, green tomato, radish 58

DRY AGED RIBEYE 26 oz

bordelaise, smoked tomato MP

SAKURA PORK KAN KAN

smoked tomato nuoc mam, brandy’s green salad,
crispy parmesan potatoes MP

PASTA

LAMB BOLOGNESE

lumache, calabrian chili, ricotta, fresh basil 27

SPINACH & RICOTTA

gondolini, artichokes, lemon nage 24

HOKKAIDO SCALLOP

cestini, truffle brodo, parmesan froth, chives 28
+ winter truffle 15

PORK RAGU CACCIO E PEPE

radiatori, oregano, chile, parmesan 24

ALEEYA’S PASTA Vegan & GF

tagliatelle, coconut cream, calabrian chilis,
smoked tomato powder 24

GIRL DINNER

WED - FRI

AVAILABLE IN THE FULL RESTAURANT

one martini

truffle fries

choice of two one hitters

25

