

To Share

IT'S A FOCACCIA LIFE ... 13 garlic boursin, whipped butter, maldon salt

THE GOOD, THE BURRATA, AND THE UGLY ... 25

heirloom tomatoes, pistachio, peaches

MEATBALLS NAMED DESIRE ... 25

pomodoro, mozzarella, garlic bread

LOCK STOCK AND 3 HOUSE SCHMEARS ... 21

truffle hummus, miso baba ganoush, whipped avocado, choice of housemade pita bread or vegetable crudité + \$8 for additional

CINEMA CRAB CAKE ... 26

singaporean chili, shaved green onions, cilantro, sesame seed





Cheese or Charcuterie

THREE ... 33 | FIVE ... 43

chef's selection served with honeycomb, quince paste, dijon, cornichon, fruit & nut bread

Entrees

Greens

SIMPLE SALAD ... 15

salanova, wild herbs, lemon vinaigrette
+\$8 for herbed goat cheese

GONE WITH THE CAESAR ... 23

baby gem, treviso, parmigiano, crouton, spanish anchovy

"KRAMER" CHOPPED SALAD ... 24

mortadella, aged cheddar, sun-dried tomatoes, olives, salami, garbanzo beans, italian dressing

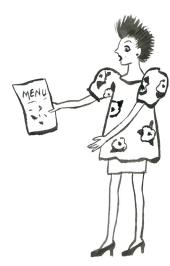
A LOBSTER COBB ODYSSEY ... MP*

poached lobster, cherry tomato, blue cheese, avocado, bacon, egg, tarragon ranch

CROUCHING TIGER HIDDEN

SALAD ... 29

grilled chicken, peanuts, tangerine, red cabbage, carrots, soy ginger vinaigrette



FROM RUSSIA WITH SPICY VODKA ... 30

rigatoni, stracciatella, basil

FANNY BRICE BURGER ... 28

aged cheddar, lettuce, tomato, pickles, onions, remoulade, fries

DELUXE BURGER ... 33

bacon, avocado, blue cheese, aged cheddar, caramelized onions, lettuce, tomato, pickles, garlic aioli, fries

COOL HAND WELLINGTON ... 30

portabello mushroom, spinach, miso mushroom jus

FINDING SALMON ... 42

cous cous, pistachio, za'atar yogurt, pomegranate glaze

PATHS OF JIDORI CHICKEN ... 39

potato purée, baby carrots, natural jus

SOME LIKE IT HOT STEAK FRITES ... 59

12 oz. striploin, arugula, green peppercorn sauce



FRIES ... 9

breaded, parsley, ketchup

POTATO MOUSSELINE ... 13

yukon potatoes, créme fraîche, parsley

SEASONAL VEGETABLES ... 16

 $chef's \ selection, \ best \ of \ the \ season!$

BABY ARTICHOKE ... 15

parmigiano, yuja, calabrian chili

Executive Chef Jun Oh