

Menu

HOUSE BREAD

MILK BREAD, v 10
Furikake, Butter

RAW BAR

* OYSTERS, GF 28
Half-Dozen, Szechuan Mignonette

* OYSTER CASINO 22
Nuoc Châm Butter,
Lemon-Garlic Breadcrumbs

* TOWER ON FIFTH, GF 99
Half-Dozen Oysters, Chilled Shrimp,
Littleneck Clams, Tuna Crudo,
Arctic Char Crudo, House Chips

* LITLNECK CLAMS, GF 21
Half-Dozen, Pickled Chiles,
Citrus Vinaigrette, Chives

* CHILLED SHRIMP, GF 24
Kimchi Cocktail Sauce

TO START

* EGGS & ROE, GF 16
Herbed Crème Fraîche, Jammy Egg, Smoked Trout Roe, Pimentón, House Chips

POPCORN SWEETBREADS 21
Taiwanese Spiced Sweetbreads, Basil, Hot Honey Mustard

GRILLED WHOLE ARTICHOKE, v, GF 18
Yuzu Kosho Aioli

BURRATA, v 21
Aleppo, Sumac, Watercress, Chimichurri, Grilled Bread

* TUNA CRUDO, GF 26
Yuzu Tofu Crema, Cilantro Oil, Shiso

* STEAK TARTARE, GF 24
Black Bean Aioli, Capers, Cornichons, Nori Rice Chips

MISO CAESAR, v 21
Little Gem Hearts, Pinenut Sesame Crumble, Parmigiano Reggiano DOP, Pink Peppercorns

ASPARAGUS HACHE, v 28
Green Asparagus, Eggs Mimoso, Shallot, Chives, Sorrel, Fried Capers

Menu

PASTA & GRAINS

BRASSICA RISOTTO, VG, GF APPETIZER 25 / MAIN 33
Buckwheat, Roasted Cauliflower, Broccoli Rabe, Pickled Fresnos

*TAGLIOLINI APPETIZER 24 / MAIN 36
Rock Shrimp, Nuoc Châm Beurre Fondue, Lemon-Herb Breadcrumbs

RICOTTA GNOCCHI, V APPETIZER 23 / MAIN 31
Kimchi Marinara, Stracciatella, Basil

MAINS

*STRIPED BASS EN PAPILOTTE 39
Spring Vegetables, Forbidden Rice Pilaf, Seaweed Butter

GRILLED SWORDFISH, GF 36
Smoked Onion Soubise, Spring Allium Oil, Pickled Green Garlic, Spring Onion

ANGELA'S FEAST, GF HALF 48 / WHOLE 88
Tamari-Brined Chicken, Confit Chicken Leg, Crispy Ginger-Scallion Rice, Chili Crunch Vinaigrette,
Pea Tendrils, Marinated Caraflex Cabbage

DUCK À L'ORANGE, GF HALF 52 / WHOLE 98
Five-Spice Citrus Glaze, Buckwheat Dirty Fried Rice, Scallion Salad, Pickled Kumquats

*NEW YORK STRIP 52
Galbi-Marinated New York Strip, Grilled Little Gems, Green Goddess

*PORK CHOP 39
Tarbais Beans, Littleneck Clams, Kimchi Butter, Mustard Frills

SIDES

HOUSE SALAD, VG, GF 12
Shallots, Herbs, Red Wine Vinaigrette

GRILLED BROCCOLI RABE, VG, GF 12
Pickled Fresnos, Coriander-Lime Vinaigrette

ROASTED CARROTS, VG, GF 14
Miso Maple Roasted Carrots, Carrot Top Gremolata, Spiced Pepitas

SMASHED POTATOES, V, GF 14
Scallion-Garlic Butter, Lemon Labneh, Pickled Shallots

FRITES, V, GF 12
Garlic Aioli

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, inform your server if you or anyone in your party has a food allergy.