



WE ENCOURAGE SHARING MULTIPLE DISHES TO FEED EVERYONE'S CURIOSITY.

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FRESHLY SHUCKED OYSTERS (6) 22

OYSTERS ROCKEFELLER (4) 22

CHICKEN LIVER BRÛLÉE 15

OUR SIGNATURE DISH.
RICH, SMOOTH, BUTTERY HAPPINESS
WITH A CRISP TORCHED SUGAR CRUST.

WHIPPED FETA 18

BOMBA HONEY, PERSILLADE, CHIVES,
GRILLED BAGUETTE.

ROASTED BROCCOLI 19

FERMENTED BLACK BEANS, CHILI OIL, BLACK
VINEGAR, WOW SAUCE, PICKLED RED CHILIS.

SALAD OF KALE 18

BROCCOLI, APRICOT, PISTACHIO, APPLE,
POMEGRANATE, CITRUS.

TOMATO TAPENADE 18

CHERRY TOMATO, BASIL, CAPERS,
PRESERVED LEMON, KALAMATA CARAMEL,
HOUSEMADE FOCACCIA.

MUSHROOM DUMPLINGS 22

CHILI OIL VINAIGRETTE,
SWEET POTATO TEMPURA, PICKLED LOTUS,
PICKLED MUSHROOM.

SPICY CRISPY CALAMARI 20

PICKLED ONION, LEMON MAYO, CHILI OIL.

STEAK TARTARE 23

CAPERS, MUSTARD, FRESH HERBS,
EGG YOLK, WARM PITA.

BUTTERMILK FROGS LEGS 24

SALT AND VINEGAR CHICKEN SKIN,
CARAMELIZED ONION RANCH, HOUSE
FERMENTED HOT SAUCE, PICKLED CARROT,
PICKLED CELERY.

LOBSTER & SHRIMP CHEESE

CAPPELLETTI 38

LOBSTER, SHRIMP, RICOTTA ROMANO
CAPPELLETTI, MORNAY SAUCE.

MISO GLAZED BUTTERFISH 32

CILANTRO GINGER VERDE, NEW POTATOES,
PEAS, SUGAR SNAPS, RADISH, MISO
VINAIGRETTE.

DUCK & FOIE 44

SEARED DUCK BREAST, FOIE GRAS,
MUSHROOM BARLEY RISOTTO, DUCK JUS.

CONFIT DUCK LEG 38

BACON BUTTER BEANS, WHITE BEAN & GOAT
CHEESE PUREE, PLUM APRICOT GASTRIQUE.

AAA STRIPLOIN FOR TWO 85

DUCHESS BAKED POTATO,
CUMIN HONEY ROAST CARROTS, ROAST
GARLIC MUSHROOMS, BONE MARROW
COMPOUND BUTTER, FOIE JUS.

BRAISED SHORT RIB 38

POTATO LEEK GRATIN, BLUE CHEESE CREMA,
BUTTER BLANCHED CARROTS.

ROAST BONE MARROW 32

PARSLEY SALAD, BAGUETTE, FLEUR DE SEL,
MUSTARD.

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FEELING ADVENTUROUS?

LET US GUIDE YOU AND ALLOW OUR CHEF TO GIVE YOU THE TRUE RAPSCALLION EXPERIENCE.

GENERAL MANAGER: JEFF ROBINSON • EXECUTIVE CHEF: TYLER NICKLIN