SMALLTALK

OYSTERS · MARTINIS · STEAK

Firsts

RAW BAR

Oysters, each 3.5
mignonette, hot sauce, lemon

Snow Crab Claws 16
spicy mayo, lemon

Shrimp Cocktail 18
cocktail sauce, lemon

Tuna Tartare 20
soy, citrus, ginger, sesame wontons

SERVES 2-4
The Plateau 88
six oysters, four crab claws, four shrimp cocktail, tuna tartare, chilled lobster tail and accoutrements

SMALL PLATES

Berries & Yogurt Parfait 12
honey, toasted oats, mint

French Onion Soup 14
gruyère, caramelized onion, sourdough

Caesar Salad 16
baby romaine, anchovy breadcrumb, Grana

Chopped Cabbage Salad 17
peppers, orange, peanuts, wontons, miso dressing

Seconds

TOASTS

Butter & Raspberry Jam 10
flaky sea salt, basil

Peanut Butter & Banana Brûlée 12
roasted peanuts, cinnamon

Gravlax & Cream Cheese 16
capers, pickled shallot, parsley

MAINS

Classic Breakfast 18
two eggs, bacon, potatoes, sourdough toast

Brioche French Toast 20
caramel sauce, whipped vanilla cream

Eggs Benedict 20
poached eggs, ham, hollandaise, sourdough

Croque Madame 20
ham, gruyère, dijon, béchamel, fried egg

The Burger 22
tomato coulis, sautéed onion, Swiss cheese, fries

Salmon Frittata 22
potatoes, ricotta, broccolini

USDA Prime NY Strip Steak & Eggs 29
two eggs over easy, demi-glace, potatoes

Sides

Two Eggs any style 7

Mixed Fruit apricot glaze 9

Thick-Cut Bacon applewood, maple 10

French Fries aioli 10

Breakfast Potatoes paprika 10

Drinks

Mimosa orange juice, prosecco 14

Bloody Mary horseradish, lemon, celery salt 15

Espresso Martini vodka, espresso, liqueur 17

Morning Martini gin, orange marmalade 16

Fresh Orange Juice squeezed daily 6

Finally, something to talk about.

We partner with local farms, small producers, and anyone willing to make smalltalk.

WE'LL SPLIT THE ROUND — first two drinks half off, 4PM-6PM Tue–Sun.

OYSTER THURSDAY — $1 oysters. All day.

DINNER — 4PM-10PM Tue-Thu, 4PM-11PM Fri-Sat, 4PM-9PM Sun.

Please inform your server of any food allergies. Consuming raw or undercooked seafood may increase your risk of foodborne illness.