SMALLTALK

OYSTERS · MARTINIS · STEAK

Firsts

RAW BAR

Oysters, each 3.5
mignonette, hot sauce, lemon

Snow Crab Claws 16
spicy mayo, lemon

Shrimp Cocktail 20
cocktail sauce, lemon

Tuna Tartare 20
soy, citrus, ginger, sesame wontons

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

APPETIZERS

French Onion Soup 14
gruyère, caramelized onion, sourdough

Caesar Salad 16
baby romaine, anchovy breadcrumbs, Grana

Salad Lyonnaise 17
frisée, lardons, crouton, poached egg, vinaigrette

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

Whipped Ricotta 18
crusty sourdough, olive oil, chili, sea salt, basil

Charred Spanish Octopus 24
creamy polenta, crispy chorizo, basil

Seconds

PASTA

Fusilli 24
broccoli pesto, sunflower, zest, Grana Padano

Casarecce 25
cashew béchamel, mushrooms, crispy shallots

Spaghetti 26
guanciale, tomato, onion, chili, Grana Padano

ENTRÉES

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

Pemaquid Mussels 26
white wine, shallots, garlic, grilled bread

Cider-Braised Pork Shoulder 27
white beans, savoy cabbage

Roasted Half Chicken 29
pan-roasted root vegetables, natural jus

Norwegian Salmon 29
herb butter, tender fennel, preserved lemon

Arctic Halibut 36
beurre blanc, melted leeks

USDA PRIME STEAKS

NY Strip au Poivre, 10 oz 42
crispy shallots, cognac cream

Umami Rub Ribeye, 16 oz 56
black garlic butter, demi-glace

Sides

French Fries aioli 10

Mashed Potatoes chives 10

Grilled Broccolini garlic confit, lemon zest 12

Rainbow Carrots spiced yogurt, pistou 12

Add a Lobster Tail truffle-garlic drawn butter 26

Sweets

Raspberry Sorbet lime zest, sea salt 10

Banana Gelato baked walnuts, caramel sauce 10

Apple Pie Parfait sabayon, shortbread 14

Warm Chocolate Cake whipped cream 14

Lemon Cheesecake blueberry, graham crust 14

Finally, something to talk about.

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

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

OYSTER THURSDAY — $1 oysters. All day.

BRUNCH — 11:30AM-2:30PM Saturdays and Sundays.

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