

— FOR THE TABLE —

Brooklyn burrata – 18

rucola, olive tapenade,
grilled focaccia

**H. Forman & Son 'London Cure'
smoked salmon – 22**

capers, egg, shallot, sour cream

Ahi tuna poke – 18

quinoa, avocado, sprouts,
sesame, miso, cilantro

SOUP & SALAD

Butternut squash soup – 15

toasted pumpkin seeds, sour cream,
croutons

Lobster bisque - 19

diced lobster, fresh tarragon,
brandy

Kale & golden beets – 16

radicchio, toasted hazelnuts, seeds,
citrus vinaigrette

Chicory & stilton blue – 19

endive, walnut,
blue cheese dressing

— SHELLFISH —

East coast oysters – 23 / 41

½ dozen / dozen

cabernet sauvignon vinegar &
shallot mignonette,
rice vinegar &
cucumber ginger mignonette

Lobster & shrimp cocktail – 24

little gem, shellfish sauce,
cucumber, shiso cress



Executive Chef Nicolas Houibert

STARTERS

Fluke crudo – 18

avocado, yuzu, jalapeños,
red radish

Foie Gras & globe artichoke – 34

fine green beans, crimini mushrooms,
truffle dressing

Dressed crab – 16

pickled fennel, trout roe,
lemon, rye toast

BLUEBIRD CLASSICS

Cornish chicken pie – 26

porcini mushrooms,
puff pastry

Monkfish & shrimp curry – 33

Fenugreek, basmati rice,
paratha, mango chutney

Fish & chips – 27

minted English peas,
tartar sauce

GRILLS

New York Striploin – 58

35-day dry aged steak au poivre,
green peppercorn sauce

Cheeseburger – 23

Montgomery cheddar, gem lettuce,
red onion, bacon, house sauce,
pickle, triple cooked chips

Lobster thermidor – 38

spinach, mushrooms,
bechamel & cheddar mustard glaze

ENTREES

Mushroom & fregola – 23

butternut squash, broccoli rabe,
grilled scallions

Turbot filet – 44

roasted tomato vinaigrette

Atlantic cod – 29

littleneck clams, creamed potatoes,
lemon, capers

Bay scallops – 38

heirloom cauliflower, littleneck clams,
yuzu, citrus, shiso

Venison tournedos – 49

parsnip puree, glazed red cabbage,
cranberry & tamarind sauce

WHOLE ROASTS
FOR TWO

Aylesbury Duck – 98

honey glazed with spiced gravy

Beef Wellington – 95

Creekstone Black Angus tenderloin,
mushroom duxelle,
truffle Madeira sauce

Cote de boeuf – 115

Creekstone Black Angus 25oz,
35-day dry aged

SAUCES

Green peppercorn – 5

Béarnaise – 5

Roast Tomato – 5

Garlic & herb butter – 5

Black truffle madeira – 8

SIDES

Beefsteak tomato & onion – 8

Triple cooked chips – 8

Broccoli rabe – 8

Brussel sprouts – 12

bacon

Dauphinoise potatoes – 12

Truffle chips – 14

triple cooked, parmesan

Lobster mac n cheese – 18