



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.

ROASTED BROCCOLI 18

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

WHIPPED FETA 18

BOMBA HONEY, PERSILLADE, CHIVES,
GRILLED BAGUETTE.

SALAD OF KALE 18

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

SEA BASS CRUDO \$24

COCONUT MILK, TROUT CAVIAR, PICKLED CHILIS,
HOUSE HOT SAUCE, GOOSEBERRIES, RADISH.

SPICY CRISPY CALAMARI 20

PICKLED ONION, LEMON MAYO, CHILI OIL.

KOBE BEEF DUMPLINGS 22

CHARRED CABBAGE, WOODS MUSHROOMS,
CHILI OIL VINAIGRETTE, VEAL JUS.

STEAK TARTARE 23

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

HALLOUMI WATERMELON SALAD \$22

JICAMA, CUCUMBER, LIME, PEPITAS,
HONEY MUSTARD VINAIGRETTE.

LAMB BLANQUETTE IN A BLANKET \$29

BRAISED LAMB, NEW POTATOES, CELERIAC,
POACHED EGG, PICKLED BEECH MUSHROOMS,
CRÉPE.

RABBIT & WILD PHEASANT LASAGNA \$28

PARMESAN CREAM, HERBED RICOTTA,
ASPARAGUS.

MISO GLAZED BUTTERFISH \$29

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

STEAK AU POIVRE 39

6 OZ SIRLOIN, TRUFFLE PECORINO FRITES.

BRAISED SHORT RIB 36

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