

Lunch

Monday-Sunday 11:30am to 4pm

Caviar SERVICE *Mp*

blinis, crème fraiche, diced onion,
fresh chives, hard-boiled egg

*RAW OYSTERS

on the half shell
asian pear mignonette,
thai chili hot sauce

Mp

**Seafood* TOWER

raw oysters,
cocktail shrimp,
poached lobster tail,
tuna tartare,
smoked mussels

Mp

SHRIMP COCKTAIL

poached east coast shrimp,
cocktail sauce, jo spice

12

TRUFFLE FRIES 9

frites, parmesan, white truffle,
parsley, black garlic aioli

TIKKA MASALA DIP 15

pulled chicken, tomato curry,
cream cheese, cucumber yogurt,
fried garlic butter naan

*TUNA TOSTADA 16

ahi tuna, ponzu, avocado,
crispy leeks

TEA LEAF SALAD 12

fermented tea leaf dressing, lettuce,
green cabbage, grape tomato,
sesame seeds, peanuts,
indian namkeen mix

BEEF SALAD 12

roasted beets, arugula,
asian pear, fried goat cheese,
fig balsamic dressing

MUSHROOM

"CHEESESTEAK" 15

sauteed maitakes,
caramelized onion, 3 cheese fondue,
flour garden torpedo roll

CHILAQUILES 13

corn chips, tikka dip, bhurta, avocado,
queso fresca, cucumber yogurt,
pickled onions, fried egg

*DOUBLE

CHEESEBURGER 16

7 hills beef, new skool american
cheese, caramelized onions,
butter lettuce, tomato, fanboy sauce,
flour garden potato bun

WAGYU HOT DOG 12

kimchi, gochojung mayo

FRIED CHICKEN SANDWICH 16

butter milk brined thigh,
hot honey, thai basil aioli,
house dill pickles, pretzel bun

LOBSTER ROLL 30

butter poached lobster,
caviar, tarragon aioli

LEMON RICOTTA PANCAKES 12

with blueberry compote

BACON, EGG & CHEESE 12

on brioche with sriracha mayo

OMELETTE 13

boursin cheese, arugula salad

TOFU BANH MI 15

maitake pate, spicy mayo,
pickled veggies, cucumbers, cilantro

Sandwiches come with choice of Arugula Salad or Fries

*Notice: These items may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.