

## COCKTAILS

<b>HIBISCUS MARGARITA</b>	<b>23</b>
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	
<b>COCONUT MOJITO</b>	<b>23</b>
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	
<b>PINK PEPPERCORN SOUR</b>	<b>23</b>
Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	
<b>MAYBOURNE OLD FASHIONED</b>	<b>27</b>
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	
<b>TERRACE SPRITZ</b>	<b>20</b>
Aperol. Passionfruit. Sparkling Wine. Tonic.	
<b>PEAR BELLINI</b>	<b>20</b>
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	
<b>PIMM'S CUP</b>	<b>20</b>
Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	
<b>BLOODY MARY</b>	<b>20</b>
Absolut Elyx Vodka. House Bloody Mary Mix.	
<b>SPIRIT-FREE</b>	
<b>SPICY MXRG</b>	<b>18</b>
Lyre's Agave Blanco. Jalapeño. Lime. Poblano Agave.	
<b>NO-GRONI</b>	<b>18</b>
Lyre's Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.	
<b>X-PRESSO MARTINI*</b>	<b>18</b>
Lyre's Coffee. Maru Espresso. Vanilla. Milk Tincture.	

## WINE BY THE GLASS

<b>CHAMPAGNE</b>	
Laurent-Perrier 'La Cuvée' Brut	<b>28</b>
Laurent-Perrier 'Cuvée Rosé'	<b>38</b>
Ruinart Blanc de Blancs	<b>45</b>
<b>WHITE</b>	
Pinot Grigio, Scarpetta, Italy 2023	<b>17</b>
Grüner Veltliner, Bründlmayer 'L&T', Austria 2023	<b>19</b>
Riesling, Selbach-Oster 'Zeltinger Sonnenuhr', Germany 2021	<b>19</b>
Sancerre, Domaine Laporte, France 2023	<b>26</b>
Sauvignon Blanc, Eden Rift 'Valliant', California 2021	<b>18</b>
Chablis, Domaine Long-Depaquit, France 2022	<b>26</b>
Burgundy, Albert Bichot 'Secret de Famille', France 2020	<b>28</b>
Chardonnay, Far Niente, California 2023	<b>31</b>
<b>ROSÉ</b>	
Provence, Sainte Marguerite 'Symphonie' 2023	<b>21</b>
<b>RED</b>	
Burgundy, Albert Bichot 'Origines' France 2022	<b>24</b>
Pinot Noir, Seabold 'Pelio', California 2019	<b>25</b>
Malbec, Tintonegro Reserve, Argentina 2021	<b>18</b>
Syrah, Thomas Farge Saint-Joseph France 2021	<b>28</b>
Chianti Classico, Pomona, Italy 2021	<b>22</b>
Bordeaux, Echo de Lynch-Bages, France 2018	<b>36</b>
Cabernet, Blackbird 'Arise', California 2019	<b>28</b>
Cabernet, Opus One 'Overture', Napa MV	<b>95</b>



## LUNCH



\*Coffee- Locally roasted by La Colombe. \*Sustainably sourced by Rare Tea Company  
For your convenience, a discretionary 20% service charge will be included on all checks.

## TO SHARE

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<b>STEAK TARTARE</b> salted cured egg, seeded lavash, crème fraîche (R.G.)	<b>33</b>
<b>RED PEPPER MUHAMMARA</b> walnuts, feta, aleppo pepper, pomegranate, pita (N.G.V.)	<b>23</b>
<b>ROASTED MARKET BEETS</b> whipped goats' cheese, dill, pistachio dukkah, sea salt (N.V.)	<b>25</b>
<b>CITRUS TABBOULEH VERDE</b> bulgar, cucumber, tomato, mint, parsley, pepitas (G.VGN)	<b>22</b>
<b>ROASTED GARLIC HUMMUS</b> chickpea, tahini, lemon, olive oil, wild mushrooms (G.VGN)	<b>22</b>

## APPETIZERS & SALADS

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<b>MAPLE MUSHROOM SOUP</b> harissa grilled cauliflower, crème fraîche (V)	<b>22</b>
<b>CHAR-GRILLED OCTOPUS**</b> fingerling potatoes, tomato confit, dill fennel aioli	<b>34</b>
<b>PUGLIAN BURRATA</b> sweet basil, frisée, walnuts, calamansi vinaigrette, balsamic (N.V.)	<b>34</b>
<b>LACINATO KALE SALAD</b> roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing (V)	<b>28</b>
<b>LITTLE GEM CAESAR</b> baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	<b>28</b>
<b>CITRUS BIBB LETTUCE SALAD</b> hazelnuts, blue cheese, champagne vinaigrette (V)	<b>28</b>
<b>HOUSE CHICKEN SALAD</b> crispy pancetta, walnuts & banyuls dressing (N.P.)	<b>37</b>

**ADD**  
steak 28   salmon\*\* 25   grilled prawns\*\* 20   chicken 18

## ENTRÉES

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<b>SEARED DAY BOAT SCALLOPS**</b> cauliflower purée, toasted almond, brown butter vinaigrette (S.N.)	<b>37</b>
<b>WILD SALMON PAVE**</b> house cured, watermelon radish, aioli	<b>43</b>
<b>WHOLE GRILLED BRANZINO**</b> heirloom tomato, shiro dashi, olive oil	<b>50</b>
<b>JIDORI CHICKEN BREAST</b> valencia orange, squash, quinoa popcorn	<b>39</b>
<b>TERRACE BURGER</b> lettuce, tomato, onion, house-cut fries (G)	<b>37</b>
<b>6OZ FILET MIGNON</b> black garlic butter & rainbow chard	<b>54</b>
<b>SPAGHETTI AL POMODORO</b> tomato, basil, parmesan (V.G.)	<b>29</b>
<b>TAGLIARINI CON PEPE</b> arugula, lemon crème fraîche (V.G.)	<b>36</b>
<b>RIGATONI BOLOGNESE</b> beef veal, parsley, parmesan (G.A.)	<b>38</b>
<b>HOUSE CLAM LINGUINE</b> white wine, garlic, chili flake, white sauce (G.S.A.)	<b>38</b>
<b>CORN AGNOLOTTI</b> chanterelles, chives, parmesan, black truffle (G)	<b>39</b>

## SIDES 18

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<b>WOODLAND MUSHROOMS</b> (VGN)	
<b>TRICOLOR CAULIFLOWER WITH MINT &amp; ALEPPO PEPPER</b> (V)	
<b>CHARRED BROCCOLINI</b> (N.V.)	
<b>SEASONED FRIES</b> (V)	
<b>POMME PURÉE</b> (V)	

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