

BEFORE YOU START

CHARCUTERIE 60

A VARIED SELECTION OF HOUSE CURED MEAT

house fermented kraut, vinegar pickles,
crostini & condiments

COLD STARTERS

CAESAR SALAD 14

romaine hearts, croutons, crumbled
parmesan, housemade dressing (anchovies)

ARUGULA & PRESERVED

MUSHROOM SALAD 15

wild mushrooms conserva, arugula emulsion
pickled red onion, watermelon radish
shiitake bacon, lemon vinaigrette

MIXED GREEN SALAD 13

english cucumber, cherry tomato, balsamic
vinaigrette, marjoram focaccia crouton

WINTER REFLECTIONS 15

warm seasonal vegetables, raw & salted
butternut squash noodles, red watercress,
pumpnickel soil, house made rhubarb
vinegar, arbequina olive oil

USDA PRIME BEEF TARTARE 19

garlic-caraway crunchies, dijon mustard, red
onion, juniper oil, seabans, white truffle
mayo, raw quail egg

18% gratuity added to parties of six or more.
Substitute mushrooms/onions or onion rings add 2.



Consuming meat, fish or eggs that are undercooked
or served raw may increase your risk of food
borne illness, especially if you have certain
medical conditions. Menu items & pricing subject
to change at any time without prior notice.

Executive Chef - Joshua Massin

HOT STARTERS



Please see reverse side for our
wine list & cocktails

SOUP DU JOUR 14

SV BEEF & VEAL TONGUE 19

yellow pea & kennebec potato gnocchi, baby kale,
red pepper jus, garlic toasted panko, chive

BREAKFAST TARTINE 19

sourdough rye toast, cashew & almond ricotta,
citrus-mustard jam, westphalian-style veal
sweetheart ham, 142F cage-free egg, baby leaves & herbs

VEAL SWEETBREADS 22

sautéed baby red romaine, quince sauce, maitake
mushroom, nigella tuille, sauce robert

HOUSE-MADE SPAETZLE 18

sv breast of veal, lacinato kale, mirepoix,
poultry reduction, shaved salamesan

VEAL SALUMI FLATBREAD 19

cauliflower purée, caramelized onion drizzle,
baby arugula, applewood smoked veal bacon

SHORT RIB BOKEMBAP 18

bomba rice, pulled beef, 142F cage-free egg,
house kimchee, spicy carrot, shiso

WINTER CASSOULET 19

lamb sausage with red wine swirl, smokey bavarian style
veal ham, confit lamb breast, trio of beans, nobo mirepoix,
black garlic purée, crunchy AF breadcrumbs, fresh herbs

SLOW ROASTED LAMB RIBLETS 24

cherry onion glaze, fried onion crisps

NOBO RAMEN 19

alkali noodles, smokey pulled veal neck, soy braised
oakwood shiitakes, scallions, ginger, duck fat, mung
bean sprouts, wakame seaweed, beet-marinated
soft cooked egg, miso pickles

FINS & SCALES



We serve line caught, sustainably sourced wild fish
from Hawaii. It arrives no more than 36 hours out of
the water. Ask your server for details.

LAND

12 OZ ANGUS RIB EYE BURGER 33

tomato, crispy onion, boston bib lettuce, herbed fries add sous vide egg - 3 add beef bacon - 6

PAN ROASTED SV CHICKEN BREAST 34

porcini duckfat bacon brioche stuffing, braised two-tone savoy cabbage,
port chicken pudding, wild mushroom friasee, chicken dripping vinaigrette

CRISPY BONELESS DARK MEAT CHICKEN 34

onion waffle, sour plum & beet compote, mushroom gravy, broccolini

HERITAGE DUCK BREAST 46

light-cured duck breast, salad of baby red mustard,
shaved fennel, fresh citrus, aereted yam purée

BONELESS BRAISED BBQ SHORT RIBS 52

ragout of butter beans, slow roasted heirloom carrots, bloomsdale
spinach, paperadelle pasta, rich braising liquid, BBQ aioli

SV VEAL MEDALLION 50

golden raisin & bacon jam, creamed romanesco,
roasted sunchoke, blonde veal glacé, parsley gel

SV AMERICAN LAMB CHOPS 57

scented with fresh sage & thyme, sautéed baby lacinato kale & kala chana, fire roasted
kumquat, satsuma espuma, kumquat & black sesame crumble, carrot & vadouvan purée

CAST IRON STEAKS

served with sauteed haricot vert & crushed yukon gold potato
displayed with chef's recommended temperatures
not responsible for steaks ordered well-done

100z FLAT IRON 46

R/MR/M

100z PRIME

FILET OF BEEF 49

R/MR

200z RIB EYE 50

MR/M/MW

320z RIB EYE 80

MR/M/MW

160z BONELESS DRY

AGED RIB EYE 78

USDA PRIME | MR/M

SV DAILY CUT

MARKET PRICE

SIDES

HERBED FRENCH FRIES 8

CRUSHED YUKON GOLD 7

HERBED ROASTED POTATOES 8

JASMINE & WILD RICE 8

FOUR SAUCES 5

CHEF'S CHOICE

BATTERED ONION RINGS 10

MUSHROOMS & ONIONS 10

SAUTÉED SPINACH 8

HARICOT VERTS 9

PICKLED SEASONAL 8

VEGETABLES