

STARTERS

Tuna Tataki

Ponzu sauce / crispy wonton 18

Duck Rilette

Pumpernickel toast / blueberry jam 22

*Poutine Fries

Short rib gravy / cashew "cheese" / fresno / pickle 18

Smoked Veal Belly

Chimichurri/ pickled onions 22

Maple-Glazed Lamb Bacon

Charred shishito peppers 22

BBQ Brisket Sliders 18

Crispy Shallot / peppadew / Citrus aioli

Brisket Egg Rolls 18

Horseradish Aioli

Smoked Tongue Hash 20

Poached egg / caramelized onion / chipotle aioli

Bangers & Mash 21

Duck & cherry sausage / celery root puree

Duck Confit

comice pear / frisee salad / maple red wine glaze 28

SOUP

Smokehouse Chicken Soup

Hearty broth 14

Soup of the Day

Please ask your server

SALADS

LA Caesar

kale / croutons / avocado / sundried tomato 16

Roasted Beets & Tomato

Frisee / cashew candy / orange vinaigrette 14

Smoked Chicken

Watercress / mushroom / avocado / egg 18

MARKET SIDES

*Char-Grilled Asparagus 13

Smoked Baked Beans with Brisket 14

Roasted Cauliflower 13

*Hand-Cut Fries 11

Truffle-Garlic Fries 14

Rosemary Smashed Fingerlings 14

*Not Parve

ENTREES

Smoked Half Chicken

Sweet & hot glaze / coleslaw 31

Airline Chicken Breast

Crispy Spaetzle / Mustard Sauce / Lemon Preserve 28

Whole Fish

Branzini / chimichurri / caramelized lemon 38

Fish of the Day

Please ask your server MP

Filet Oscar

8oz eye of rib / béarnaise / asparagus / brisket 50

Smoked Dino Rib

Cornbread / coleslaw 65

SIGNATURE CUTS

Crusted with our Signature Bedford Rub
Served with Watercress & Cippolini Onion

8oz Eye of Rib 40

14oz Ribeye 52

10oz Top Cap 55

22oz Bone-In Ribeye 65

10oz Hanger 46

DESSERTS

14

Coconut Creme Brulee

Mixed Berries

Flourless Chocolate Cake

Orange jam / peanut butter mousse

Doughnut Holes

Truffled Honey

Chocolate Chunk Cookie

Vanilla ice cream / mocha-rum sauce

Olive Oil Cake

Raspberry sorbet / vanilla whip

