

THE BEAR & MONARCH

small plates

OUR SOURDOUGH BREAD koji butter • sea lettuce >>> 6 add bone marrow + 10

PEA SOUP ricotta dumpling • serrano ham >>> 14

CHICKEN LIVER TOAST red onion marmalade • petit greens >>> 10

MUSSELS ESCABECHE carrot • fennel • pedro ximenez • crusty bread >>> 14

FIRE ROASTED SQUASH BLOSSOMS shu mai • xo • scallion >>> 17

SCALLOP TERRINE ossetra caviar • dill crème fraiche • lardo • forbidden cracker >>> 27

cold plates

MARKET SALAD fennel • radish • rye • mandarin • charred onion vinegar >>> 16

HEIRLOOM TOMATO SALAD nectarine • black olive oil • burrata • almonds >>> 16

A5 WAGYU TARTARE black garlic ranch • beef chicharron • dried herbs >>> 32

larger dishes

RIGATONI LAMB BOLOGNESE harissa biscotti • arugula • chili flakes >>> 24

SPINACH TAGLIATELLE chicken sugo • romano beans • calabrian chili >>> 22

DOUBLE CHEESEBURGER bacon • market lettuce • caramelized onion • fancy sauce >>> 21

KING SALMON charred eggplant • grilled okra • jinglebell peppers • vierge >>> 28

OUR CHOWDER BOWL manila clams • confit bacon • celery • dulce sourdough • chowder jus >>> 27

WHOLE GRILLED DORADE >>> 40

FRIED CHICKEN >>> 26

PRIME NEW YORK STEAK (10 OZ.) >>> 42

120-DAY DRY AGED HOLSTEIN BONE IN RIBEYE >>> 3.75 per oz

WAGYU TOMAHAWK – FOR TWO (34 OZ.) >>> 185

Comes with: potato puree • grilled toybox squash • dry aged A1

dessert

CHOCOLATE TART whipped crème fraiche • sake lees caramel >>> 10

MATCHA CHEESECAKE mandarin sorbet • black sesame >>> 12

SMOKED BOURBON ICE CREAM SUNDAE poached cherry • peanut • smoked banana bread >>> 14



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.