



PLATES

HASHBROWN & CAVIAR

15 pp

Snack Mix | 6
Olives | 6
Pickles | 6

Bar Trio

15

Crudo

Faroe Islands Salmon,
White Shoyu, Fresno
Chilies, Citrus
21

Oysters

Mignonette
23 / half dzn

Chilled Shrimp

Garden Lettuce,
Cocktail Sauce, Lemon
25

TOWER
67

Flat Bread | 9 ^(DF/V)

Parsley & Herb oil

Garden Lettuces | 7.5 | 15 ^(GF/DF/V)

Herbs, Radish, Tarragon Vinaigrette

Bitter Green Salad | 19 ^(GF/V)

Persimmon, Candied Pecan, Feta, Kalamata Olives

Sourdough Dumplings | 19 ^(V)

Zucchini, Fennel Pollen, Sheep's Milk Cheese

Persian Cucumbers | 17 ^(GF/V)

Straciatella, Dill, Buffalo Sauce

Stuffed Peppers | 17 ^(DF/GF)

Tuna Confit, Capers, Hungarian Paprika

Octopus | 23 ^(GF/DF)

Cauliflower, Yellow Squash, Gigantes Beans, Lemon

Steak Tartare | 19

Egg yolk, Parmesan, Baguette

Croquettes | 14

Mortadella, Nduja Pomodoro,
Gouda, Pistachio

Lamb Sausage | 14

Fennel Salad, Garlic, Harissa

MUNICIPAL

19

Tomato,
American Cheese,
Tomato, Yolk Jam
** make it veg

BURGER

Whole Branzino | 37 ^(DF/GF)

Salsa Verde, Chives, Lemon

Steak Frites | 51

Creekstone NY Strip,
Peppercorn Cream

Mussel Frites | 26 ^(GF)

Fennel, Vermouth, Leeks

Grilled Half Chicken | 33 ^(GF)

Charred Leeks, Coriander,
Greek Yogurt

Romanesco

Pumpkin Seed,
Romesco Sauce
^(GF/DF/V) 9

Charred Mushrooms

Parsley, Balsamic
^(GF/DF/V) 9

French Fries

Aioli ^(V) 5

Sunchokes

Pecorino Romano,
Crème Fraîche ^(V) 9

Municipal Bar