



ATRIARESTAURANT.COM



*atria*

# Spring

**ATRIA BREAD** cultured butter 10  
add cheese 6 / Square Roots charcuterie 8

**OYSTERS\*** cherry, fennel, preserved lemon, campari granita 4.50 ea

**OYSTERS\*** caviar beurre blanc 5.50 ea

**GRILLED OYSTERS\*** chorizo butter, blood orange gel 4.50 ea

**SMOKED SALMON CHIP 'N' DIP** sour cream & onion 10

**FISH CEVICHE** citrus, cucumber, cilantro, chili 18

## Cold Appetizers

### LINZ BEEF TARTARE\*

tzatziki cloud, caper, shallot, dill, Lamb fat fries 22

### SALAD OF LITTLE GEMS

pancetta, bleu cheese, egg, red onion, charred gem vinaigrette 14

### CHARCOAL ROASTED BEETS

whipped goat cheese, herb oil, tahini dressing, candied pepitas 18

### SEAFOOD PLATTER\*

crab claw, caviar oyster, atria cold oyster 34

## Hot Appetizers

### STEAMED MUSSELS\*

chorizo, coconut, plantain, mole, grilled flatbread 18

### ROASTED BONE MARROW\*

mushroom, brandy, garlic, Atria bread 20 add crab 18 / add pastrami 16

### SMOKED PORK BELLY

braised greens, hazelnut chili crisp, Calabrese, eggplant ajvar 22

### MUSHROOM CAPPELETTI

huckleberry jam, candied hazelnuts, pecorino, foie-leek veloute 18

### CACIO E PEPE

tagliatellini, black pepper, pecorino, EVO 18 add crab 18

### WILD BOAR MALFADINE

smoked bacon, Calabrian chili, tomato, scamorza cheese, salsa verde 22

## Entrees

### SONOMA DUCK\*

cured breast, confit leg, Oak Creek berry, leek, barley risotto, xo glaze 68

### WHOLE SONOMA DUCK\*

cassis, pear, celeriac puree, barley, scallion pancake, plum xo 236

### FAROE ISLAND SALMON\*

peanut potato, leek, smoked salmon roe, béarnaise sauce 38

### SMOKED SHORT RIB

apple, celeriac, roasted onion, bordelaise sauce 58

### CHARCOAL ROASTED BRANZINO

Marcona almond, caper, grape, kale, burro fusso Half 55 / Whole 95

### LINZ RIBEYE

roasted cauliflower, candied almonds, aged beef fat, crème fraîche 18 oz / 25 oz MP

### OUR DAILY CUT OF STEAK\*

mushrooms, hazelnut, port, spruce crumble MP

"The only time to eat diet food is while you're waiting for the steak to cook." Julia Child

### 50 OZ LINZ TOMAHAWK\*

served with house sauces, bone marrow and three sides MP

### SLOW SMOKED ORGANIC CHICKEN

coq au vin thigh, dried currant, pine nut, mushroom, smoked bacon half 38 / full 56

### IBERICO PORK PLUMA

brussels sprout, maple - black pepper agrodolce, ricotta, pancetta, pear 68

### COAL ROASTED SQUASH

barley, mushroom, leek, roasted pumpkin seeds 28

## Chef's Tasting Menu

### 8 COURSE TASTING MENU

Preferably reserve 24 hours in advance, but will accommodate day-of requests when possible.

Participation is required by the entire table. 155 / guest wine pairing options ++

Consuming raw or undercooked food may be hazardous to your health  
\*These items are served raw or undercooked