



ATRIARESTAURANT.COM



*atria*

# Winter

**ATRIA BREAD** cultured butter 10

add cheese 6 / Square Roots charcuterie 8

**OYSTERS\*** apple, ginger, preserved lemon, cucumber granita 4.50 ea

**GRILLED OYSTERS\*** truffle, spruce, puffed amaranth 4.50 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\***

au poivre cloud, caper, caramelized onion, wagyu fat fries 22

**SALAD OF LITTLE GEMS**

walnuts, mimolette, apple-sourdough crumble, mustard vinaigrette 14

**CHARCOAL ROASTED BEETS**

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

**SEAFOOD PLATTER\***

grilled oysters, cold oysters, ceviche, shrimp, pastrami cured salmon 96 / XL 125

## 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

**WINTER SQUASH CAPPELLETTI**

mushroom, smoked soubise, walnut salsa verde, squash brodo 18

**CACIO E PEPE**

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

**RABBIT ORECCHIETTE**

smoked bacon, Calabrian chili, tomato, olive, salsa verde 22

## Entrees

**SONOMA DUCK\***

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

**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, aged beef fat, crème fraîche 18 oz / 25 oz / 30 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

**MARKET FISH**

orzo, grapefruit, blistered turnip, lobster glaze 42

**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