

RAW & SNACKS

CAVIAR CORNER

FEATURING WHITE STURGEON CAVIAR

UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika

BUTTERMILK FRIED CHICKEN TENDERS | 15

Ranch, Scallions

HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Marinara

6 EACH

MARINATED OLIVES

SALTED MARCONA ALMONDS

PIQUILLO PEPPER HUMMUS

Pinenut Agrodolce

WHIPPED FETA

Chile Oil

BABA GANOUSH

24 MONTH PROSCIUTTO DI PARMA | 10

4 MONTH MANCHEGO | 15

Strawberry Preserve, Marcona Almond Butter, Olive Oil Crackers

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Mignonette, Cocktail Sauce

BRANDT STEAK TARTARE | 20

Prime Sirloin, Tomato Jam, Shallot, Cornichons, Manchego, Lettuce, Chips

add 5g of white sturgeon caviar to any dish +10

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens. Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

GRILLED CORN | 11

Yuzu Mayo, Shichimi Togarashi, Queso Fresco, Katsuobushi

FRIED SWEET PLANTAINS | 13

Chicken Fat, Salsa Macha, Queso Fresco, Cilantro

**available vegan*

SMASHED CUCUMBERS | 15

Crispy Quinoa, Shallot, Feta, Urfa Chile, Mint, Lemon

MUSHROOM RAREBIT | 16

King Oyster Mushrooms, Cheddar, Mustard, Beer

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW & SHALLOT FOCACCIA | 15

Parsley & Horseradish Dip

ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

BERKSHIRE CRISPY PORK BELLY | 17

Cantonese Style, Hot Mustard, 5 Spiced Salt

BRANDT PRIME BAVETTE STEAK | 25

Tamarind Steak Sauce

THE BRANDT BURGER | 22

Secret Salt, New School American Cheese, Caramelized Onions, Shreddeuce, Tallow Fancy Sauce, Sesame Brioche w Salt & Vinegar Fries

SOMETHING SWEET?

TCHO DOUBLE CHOCOLATE PUDDING | 9

toasted almond*, cocnut crunch, sea salt

LIMONCELLO OLIVE OIL CAKE | 13

wild blueberries, olive oil jam

ASK US ABOUT OUR SELECTIONS OF TOSCANINI'S ICE CREAM & SORBET

\$6 SCOOP ADD HOT FUDGE & WHIPPED CREAM \$4

BOOZEY SWEET?? HOW ABOUT A HOUSEMADE BOURBON CREAM?? 15

CHEF DE CUISINE: MIKE SLAVIN

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. If you have questions or concerns, please ask our staff for more information.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.