



BOEUFHAUS

Our goal is to satisfy varied cultural appetites by using contemporary culinary techniques, sustainably and responsibly raised animals, and artisanal house-made products in our seasonally-evolving menu.

And, most importantly, to give you a continuously indulgent experience.

Enjoy yourself. Be carnivorous.

STARTERS

CRUDITÉ 6
Green goddess

TARTE FLAMBÉE 9
Haus bacon, caramelized shallot, fromage blanc

PASTRAMI CROQUETTES 7
Rye panko, tallegio, mustard aioli

SHORTRIB BEIGNETS 9
Braised Rib, Natural Jus

STUFFED FRIED ONION 9
Black currants, chicken liver mousse

FLEISCHSCHNACKA 8
Pork sausage, caramelized shallot, herbs, jus

APPETIZERS

FRENCH ONION GRATINEÉ 9
Charred onion, sourdough crouton, gruyère

SALADE DU MARCHÉ 10
Early spring vegetables, house greens, root vinaigrette

STRACCIATELLA 11
Charred sourdough, smoked bulb, spring onion pistou, herbs

TARTARE OF BOEUF 11
House blend, caper, shallot, dijon, herbs, egg yolk, brioche

CITRUS SALMON 12
Ginger oil, pickled bonjimeji, fresno chili, crisp skin, herb salad

CECI BEAN CAVATELLI 16
Haus merguez, caramelized shallot, fried ceci bean caciocavallo, paprika jus

CREAMY POLENTA 12
"Tapenade" of escargot

À LA CARTE BOEUF

55 DAY DRY AGED RIBEYE 22 oz. 60

35 DAY DRY AGED RIBEYE 22 oz. 54

NEW YORK STRIP 16 oz. 44

FILET MIGNON 10 oz. 54

STEAK FRITES 26

**All beef served with choice of bordelaise, béarnaise or au poivre*

ENTREES

SEARED HALIBUT 34
Roasted fennel and cauliflower, cauliflower puree, plumped raisin

PORK DUO 27
Roasted loin, confit of shoulder, carrot puree, roasted beet, snap pea, natural jus

DUCK BREAST 38
Choucroute, root vegetable, natural jus

LARDO WRAPPED VEAL LOIN 46
Marrow gnocchi, garlicky spinach, mustard jus

SIDES

CAULIFLOWER GRATIN
Leek, gruyère, béchamel, herbed bread crumb

ROASTED MUSHROOM
Thyme, vinegar

SPRING VEGETABLE 7 each
Glazed, fine herbs 3 for 18

RYE SPAETZLE
Caraway noodle, brown butter, herbs

BOEUF FAT FRITES
Sea salt, malt vinegar aioli

Executive Chef: Brian Abern

BUBBLES

<i>Causse Marines Preambulles Mauzac 2010, Gaillac, France</i>	8 32
<i>Jo Landron Atmospheres NV, Loire, France</i>	38
<i>Bérèche et Fils Brut Reserve NV, Montagne de Reims, Champagne</i>	18 80
<i>Stéphane Coquille Brut Rosé NV, Chouilly, Champagne</i>	160
<i>Bründlmayer Brut Rosé Sekt NV, Langenlois, Austria</i>	98
<i>Patrick Bottex La Cueille NV, Bugey-Cerdon, France</i>	54
<i>Dom. de l'Ange Vin Fetembulles Chenin Blanc 2011, Chabaignes, Loire, 12 48</i>	
<i>Pepe Raventos La Finca 2011, Conca del Riu, Penedes, Spain</i>	68
<i>Cruse Ultramarine Blanc de Blanc 2010, Heitz Vineyard, Sonoma, CA</i>	110
<i>Vignetto Saetti Lambrusco 2013, Emilia-Romagna, Italy</i>	38

WHITE

<i>Ravines Keuka Village 2012, Finger Lakes, NY</i>	32
<i>Domaine Labbé Aymes Jacquere 2012, Savoie, France</i>	36
<i>Francois Chidaine Sauvignon Blanc 2013, Touraine, Loire, France</i>	34
<i>Salomon Undhof Gruner Veltliner Hochterrassen 2013, Austria</i>	9 36
<i>Clos du Tue-Boeuf P'tit Blanc 2013, Sauvignon, Loire, France</i>	42
<i>Tessier Blanc, Sauvignon Blanc/Chardonnay 2013, Cheverny, Loire</i>	10 40
<i>Tinel-Blondelet L'Arrêt Buffatte Pouilly Fume 2012, Loire, France</i>	48
<i>Nigl Freiheit Gruner Veltliner 2013, Wachau, Austria</i>	48
<i>Prager Gruner Veltliner Federspiel Hinter der Burg 2013, Austria</i>	65
<i>Koehler-Ruprecht Pinot Blanc Kabinett Trocken 2012, Germany</i>	36
<i>Barmes Buecher Pinot Blanc Rosenberg 2012, Alsace, France</i>	52
<i>Darting Dürkheimer Nonnengarten Riesling Kabinett 2013, Germany</i>	10 40
<i>Donnhoff Riesling Kabinett Kreuznacher Krötenpfuhl 2013, Germany</i>	62
<i>Pattes Loup Chablis 2013, Burgundy, France</i>	58
<i>Foradori Manzoni Bianco 2011, Mezzolombardo, Italy 1.5L</i>	140
<i>Loimer Riesling Kamptal 2013, Austria</i>	52
<i>Schloss Gobelsburg Riesling Gobelsburger 2013 Kamptal, Austria</i>	42
<i>Rippon Riesling 2012, Lake Wanaka, Central Otago, NZ</i>	65
<i>Ravines Argetsinger Riesling 2010, Finger Lakes, NY</i>	68
<i>Franz Hirtzberger Steinterrassen Riesling Federspiel 2011, Austria</i>	75
<i>Brooks Riesling 2011, Eola-Amity, Willamette Valley, OR</i>	40
<i>Francois Pinon Chenin Blanc 2013, Vouvray, Loire, France</i>	12 48
<i>Franck Peillot Altesse 2013, Montagnieu, Bugey, France</i>	50
<i>Donkey & Goat Roussanne Stone Crusher 2013, CA</i>	60
<i>Clos St. Vincent Vermentino, Bellet, France</i>	75
<i>Thibaud Boudignon Anjou Blanc 2012, Loire, France</i>	72
<i>Dom. de L'Ecu Orthogneiss 2010, Muscadet, Loire 1.5L</i>	12 105
<i>Tissot Chardonnay Les Graviers 2011, Jura, France</i>	80
<i>Philippe Bornard Savagnin Les Marnes 2006, Arbois, France</i>	84

ROSE

<i>2013 Montenidoli Canaiolo, San Gimignano, Italy</i>	45
<i>2013 La Bastide Blanche, Bandol, France</i>	10 40
<i>2013 Cornelissen Susucaru, Mt Etna, Sicily</i>	65

RED

<i>Lapierre Morgon 2013, Gamay, Beaujolais, France 1.5L</i>	12 110
<i>Tricot Les Petites Fleurs 2013, Gamay, Auvergne, France</i>	58
<i>Christophe Pacalet Fleurie 2013, Gamay, Beaujolais</i>	42
<i>Tessier Rouge 2013, Gamay Blend, Cheverny, France</i>	38
<i>Keller HM No. 17 Spätburgunder Trocken 2012, Germany</i>	48
<i>Guy Breton Cotes de Py 2011, Gamay, Morgon, Beaujolais</i>	72
<i>Pittnauer Burgenlander Rot 2012, Zweigelt Blend Austria</i>	8 32
<i>Les Vins Contes Gama Sutra 2012, Gamay, Loire, France</i>	60
<i>Sylvain Pataille Marsannay 2010, Pinot Noir, Burgundy</i>	68
<i>Gorron dona Hondarrabi Beltza 2013, Basque, Spain</i>	54
<i>Chamonard Le Clos de Lys 2011, Gamay, Morgon, 1.5L</i>	125
<i>Luyt Clos Ouvert Otono 2013, Caucanes, Chile</i>	45
<i>Puzelat-Bonhomme Telquel NV, Loire, France</i>	38
<i>Filliatreau Les Grandes Vignolles 2011, Cabernet Franc, Loire</i>	10 40
<i>Ravines Cabernet Franc 2013, Finger Lakes, NY</i>	42
<i>Degli Ulivi Semplicemente Rosso 2012, Barbera/Bonarda, Italy</i>	38
<i>Ameztoi Stimatum 2013, Basque, Spain</i>	40
<i>La Stoppa Trebbiolo 2012, Barbera/Bonarda, Italy</i>	42
<i>Clos de la Coutale Malbec 2011, Cabors, France 1.5L</i>	10 80
<i>Amezti Cuvée Panxto 2011, Cabernet Franc/Tannat, France</i>	62
<i>Fred Scherrer Zinfandel 2012, CA</i>	78
<i>Molettieri Aglianico 2009, Irpinia, Campania, Italy</i>	40
<i>Causse Marines Peyrouzelles 2011, Syrah Blend, France</i>	34
<i>Alain Graillot Crozes-Hermitage Syrah 2012, France</i>	68
<i>Tensley Tierra Alta Syrah 2007, Santa Barbara, CA</i>	60
<i>Andrea Calek Babiole 2012, Grenache/Syrah, Ardeche, France</i>	45
<i>Feraud-Brunel Côtes-du-Rhône 2012, France</i>	9 36
<i>Domaine Gauby Les Calcinaires 2011, Roussillon, France</i>	54
<i>Chateau Peybonhomme 2012, Blaye, Bordeaux, France</i>	36
<i>Haut Lariveau 2005, Fronsac, Bordeaux, France</i>	98
<i>Cadence Taptail Vineyard 2008, Merlot Blend, WA</i>	92
<i>Caparone Cabernet Sauvignon 2009, Paso Robles, CA</i>	36
<i>Laurel Glen Cabernet Sauvignon 2005, Sonoma, CA</i>	140
<i>Chateau Bearenard Boisrenard 2004, Chateauf-neuf-du-Pape</i>	90
<i>Gros Noré Rouge 2006, Mourvedre/Grenache, Bandol</i>	84



BOEUFHAUS

LUNCH

FRENCH ONION SOUP GRATINEE <i>charred onion, sourdough crouton, gruyere</i>	7
GREEN SALAD <i>house greens, fine herbs, parmigiano reggiano, onion vinaigrette</i>	7
SALADE DU MARCHE <i>early spring vegetable, root vinaigrette, herbs</i>	10
SHORTRIB BEIGNETS <i>braised rib, natural jus</i>	7
BOEUF FAT FRIES <i>sea salt, malt vinegar aioli</i>	5
BOEUF ON WECK <i>slow roasted boeuf, horseradish, caraway, sea salt, jus</i>	10
PASTRAMI <i>smoked brisket, Tel Aviv rye, mustard</i>	12
RUEBEN <i>corned boeuf, potato loaf, saurkraut, 1,000 dressing</i>	11
ITALIAN <i>slow roasted round, roasted garlic, peperonata, natural jus</i>	10
CHEESESTEAK <i>shaved ribeye, white american, charred onion, D'mato's roll</i>	11
STEAK FRITES <i>8oz Hanger, boeuf fat fries, béarnaise</i>	24
RIBEYE <i>35 day dry aged ribeye, marrow butter, jus</i>	54
SAUCISSE DU JOUR <i>sausage of the day, creamy polenta, root vegetable, jus</i>	14



BOEUFHAUS

BRUNCH

EAST & WEST COAST OYSTERS <i>cocktail sauce, mignonette, lemon</i>	6 for 18
GREEN SALAD <i>house greens, fine herbs, parmigiano reggiano, onion vinaigrette</i>	7
SALAD LYONNAISE <i>haus bacon, poached egg, friséé egg vinaigrette</i>	11
SMOKED SALMON <i>marscapone, tomato fondue, egg mimosa</i>	11
BRIOCHE FRENCH TOAST <i>strawberry consommé, creme anglaise, berry compote</i>	10
CROQUE MADAME <i>smoked ham, Gruyère, sunny side farm egg</i>	12
CORNED BEEF HASH <i>haus corned beef, fried farm egg, potato</i>	12
STEAK & EGGS BENEDICT <i>hanger steak, poached farm egg</i>	14
STEAK FRITES <i>8oz Hanger, boeuf fat fries, bearnaise</i>	24
RIBEYE <i>35 day dry aged ribeye, marrow butter, jus</i>	54

SIDES

BREAKFAST SAUSAGE

HAUS BACON

6 each
or 3 for 16

BOEUF FAT FRITES

CREAMY POLENTA