

FEDORA

OYSTERS

p/a

cod fritters 9

APPETIZERS

cream of cauliflower 9

bacon, bread and yolk

wagyu tongue 13

celeriac remoulade, apple and peanuts

cured spanish mackerel 12

avocado and crushed chips

chioggia beet salad 14

ricotta and candied pecans

egg in a hole 14

tripe ragoût and cheddar

beef tartare 15

crunchy rice, tobiko and spicy mayonnaise

crispy pig's head 12

greens and gribiche sauce

fried calamari 12

pickled cucumber & aioli

smoked sturgeon toast 14

bacon & sunny side up egg

ENTRÉES

roasted arctic char 25

cabbage, mushrooms and crème fraîche

sweetbreads and octopus 28

roasted lettuce and red butter

rock shrimp salad 24

manchego, avocado and shiitake vinaigrette

fish of the day m/p

crisped duck leg 22

bbq sauce, dates and herb salad

warm pork sandwich 20

shoe string potatoes and pickled vegetables

fried chicken 23

mustard greens, sriracha and cucumber

côte de boeuf for two 85

fried rice, soy butter and brussels sprouts

SIDES

8 dollars each

broccoli rabe & garlic

shoe string potatoes *salt & vinegar*

bowl of lettuces *lemon vinaigrette*

roasted brussels sprouts *black bean sauce & bacon*

CHEF

Mehdi Brunet-Benkritly

SOUS CHEF

Tony Quartaro

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.

HOURS

Monday - Saturday

supper, 5:30-11:30pm, late night, 11:30-2am

Sunday supper, 5:30-midnight