

spruce

WARM OLIVES CITRUS, FENNEL	7
BABY KALE CAESAR SALAD SHAVED PARMESAN, ANCHOVY TUILE	14
GEM LETTUCE SALAD GORGONZOLA DOLCE, STONE FRUIT	17
YELLOW CORN VELOUTÉ ALMOND & RICOTTA GÂTEAU, LIME CRÈME FRAÎCHE	17
FISHERMAN'S MUSSELS GARLIC CROSTONE, FINES HERBES, PERNOD	24
SUMMER MELON SALAD BLACK PEPPER YOGHURT, HAZELNUT-HONEY VINAIGRETTE	17
CHARCUTERIE SELECTION	23
OSETRA CAVIAR BRIOCHE, CRÈME FRAÎCHE, SOFT SCRAMBLED EGGS	AQ

SMOKED DUCK STROZZAPRETI CORN FONDUTA, CHERRY TOMATO, PECORINO	24
HONEY MUSTARD GLAZED MODESTO CHICKEN BUTTER LETTUCE, STONE FRUIT, TOASTED ALMONDS	23
FRENCH OMELET MORNAY, HARVEST GREENS, L'ORIGINAL BRIE	16
LOCH DUART SEARED SALMON SMIP RANCH SUMMER VEGETABLES, CHICORY, BAGNA CAUDA	28
38 NORTH DUCK LEG CONFIT CANDY STRIPED FIGS, DUO OF TURNIPS, SAUCE CIVET	29
14-DAY-AGED FLANNERY NEW YORK CREAMED KALE, FORAGED MUSHROOMS, BORDELAISE SAUCE	39
PASTRAMI SANDWICH GRUYÈRE CHEESE, RUSSIAN DRESSING	15
SPRUCE BURGER ENGLISH MUFFIN, FRENCH FRIES ADD TALEGGIO IL CARAVAGGIO – 7 ADD 3OZ FOIE GRAS – 21	20