

STARTERS

SEASONAL OYSTERS · 18 / 32
seasonal accompaniments

CARROT SOUP · 12
ginger, thyme, ramp butter, crème fraîche,
focaccia croutons

CRAB TOAST · 21
avocado, breakfast radishes, old bay, lemon aioli

CRISPY OCTOPUS · 21
'nduja kabocha squash beignet, figs, olives,
meyer lemon

BURRATA & APPLE · 18
chai spice apple butter, pumpkin seed ragout

SALMON POKE* · 17
soy-ginger vinaigrette, endive, wontons, furikake

RED CURRY MUSSELS · 17
coconut-chili broth, cilantro, grilled baguette

PEPPERONI FLATBREAD · 18
sausage, pepperonata, mozzarella, basil

MARGHERITA FLATBREAD · 15
mozzarella, parmesan, tomato

BRUNCH FAVORITES

SKILLET CINNAMON BUN warm cinnamon spice, cream cheese glaze · 14

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey · 6

BISCUIT & GRAVY* merguez sausage, egg your way, watercress · 19

CHICKEN & WAFFLES* fried egg, maple glazed bacon, B&B pickles · 22

ENGLISH BENEDICT* rasher of ham, hollandaise · 23

TRAVELLE BENEDICT* lobster, spinach, truffle hollandaise · 29

AVOCADO & HEIRLOOM TOMATO TOAST* poached eggs, radishes, chives · 21

SANDWICHES

CRISPY SNAPPER BÁNH MÌ pickled veg, herbs, sriracha, cucumber · 21

THE MAC* prime beef burger, mac sauce, american cheese, B&B pickles · 24

LAMB BURGER* grilled flatbread, tzatziki dressing, fresh herbs · 23

CRISPY FRIED CHICKEN homemade ranch, fennel slaw, dill pickles · 18

SMOKEY TURKEY CLUB bacon, piquillo peppers, aioli, fried egg · 23

DAILY GRILLED CHEESE [ask about it!] · 16

ENTRÉES

CACIO E PEPE three peppercorn blend, pecorino, lemon, herb crumble · 22

DIVER SCALLOPS tomato dashi, fermented summer corn, purple basil · 36

STURGEON blue crab, turnip greens, red pepper sabayon · 38

ROASTED CHICKEN BREAST swiss chard, confit potatoes, sauce vin jaune, truffles · 28

ORECCHIETTE BOLOGNESE dry aged beef, pork, veal, parmesan, chives · 29

STEAK & FRITES* 10oz new york strip, fries, piquillo aioli · 40

SALADS

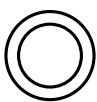
COBB bibb lettuce, roasted chicken, blue cheese, bacon · 28

BABY BEET SALAD house made ricotta, celery leaf, white balsamic vinaigrette, herbs · 16

QUINOA crispy chickpeas, market veggies, jalapeño lime dressing · 16

KALE CAESAR SALAD sweet potatoes, apples, parmesan, shallots, cashew dressing · 16

add chicken [chilled or grilled] · 10 **add salmon*** · 10 **add shrimp** · 10 **add seared ahi tuna*** · 10



TRAVELLE



Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Severson, Green Acres, Mint Creek, Froggy Meadow, 1871 Dairy

For parties of six or more, an 18% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

BEER

BAND OF BOHEMIA · 14 / 16oz.
"Noble Raven" BPA

GOOSE ISLAND 312 · 8
Urban wheat

GRINGOLANDIA · 8
"5 Lizard" latin style wheat ale

DESCHUTES · 8
"Fresh squeezed" IPA

LAGUNITAS · 8
"A little sumpin sumpin" ale"

GRINGOLANDIA · 8
"5 rabbit" super pilsner

MOODY TONGUE · 9
"Smoked apple wood gold" gold

REVOLUTION · 7
"fist city" chicago pale ale

HALF ACRE · 10
"Tuna" extra pale ale

MAELOC · 9
Pear Hard Cider

STELLA ARTOIS · 7
Lager

AMSTEL LIGHT · 7
Light lager

HEINEKEN · 8
Lager

GUINNESS · 8
Stout

BUCKLER · 8
Non-alcoholic

SPARKLING

BISOL JEIO Brut, Prosecco DOCG Valdobbiadene, NV · 14 / 70

IVY Blanc de Blancs, Crémant de Bourgogne, NV · 15 / 75

HENRIOT Blanc de Blancs, Reims, Champagne, NV · 31 / 155

CANARD DUCHÊNE " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

PERRIER-JOUËT "Grand Brut", Epernay, Champagne, NV · 22 / 110

MOËT & CHANDON "Impérial", Epernay, Champagne, NV · 26 / 130

WHITE

ELENA WALCH PINOT GRIGIO Alto-Adige, IT 2018 · 14 / 70

HUFF RIESLING Rheinhessen, DE 2017 · 12/60

WIMMER CZERNY ROTER VELTLINER Wagram, AU 2017 · 14 / 70

QUINTA DO AMEAL LOUREIRO Vinho Verde, PT 2017 · 13 / 65

FOUCHER LEBRUN "LE MONT" Sancerre, FR 2018 · 15 / 75

CLOS SAINTE MAGDELEINE Cassis, Provence, FR 2015 · 18 / 90

LES TOURELLES DE LA CREE CHARDONNAY Montagny 1er Cru, FR 2017 · 18 / 90

ROSE

MATHILDE CHAPOUTIER ROSE Cote de Provence, France, 2017 · 14 / 70

RED

ANGELA ESTATE PINOT NOIR Willamette Valley, 2014 · 18 / 90

DOMAINE LES CHESNAIES CABERNET FRANC Chinon, France, 2015 · 15 / 75

GUILLOT-BROUX PINOT NOIR Burgundy, 2015 · 20 / 100

CLOS DU CAILLOU Grenache, Côte-du-Rhône, France, 2015 · 15 / 75

ELVIO COGNO Nebbiolo, Langhe, Piedmont 2016 · 22 / 110

NUMANTHIA TERMES Toro Spain, 2015 · 16 / 80

CHÂTEAU LA GARDE Pessac-Léognan, Bordeaux, 2010 · 29 / 145

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL Napa Valley, 2014 · 21 / 105

MOUNT VEEDER WINERY CABERNET SAUVIGNON Napa Valley, 2016 · 21 / 105

COCKTAILS

ABOVE THE CLOUDS Riesling Kabinett, Rhine Hall Cherry Brandy, Italicus, Absinthe · 17

MOSCOW MULE absolute elyx, lime, * home made ginger beer or lychee lavender · 16

LA PALOMA avion silver tequila, grapefruit cordial, lime, soda, charcoal salt · 15

BELLINI White Peach Nectar, Bisol Jeio Prosecco · 14

NON-ALCOHOLIC

BLACKBERRY SMASH blackberry, basil, lime, soda · 8

ASTAIRE #4 house made grenadine, mint, ginger beer · 8



TRAVELLE

