

BAR SNACKS

GREEN EGGS & HAM
deviled, herbs, speck, caviar
\$9

DUCK PASTRAMI
milk bread, apple mustard
\$11

POTATO GAUFRETTE
creme fraiche, caviar, chive
\$11

TINNED FISH
house cracker, pickled radish
\$19

HOT COQ
chilled filet, aleppo, chiles
\$21

SHRIMP
pimento, marcona
\$15



BAR SNACKS

SCALLOP CRUDO
olive oil, chive, radish, lemon
\$16

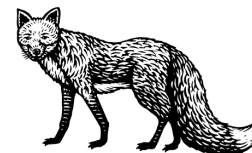
OYSTERS (3)
mignonette, chive
\$14

SALMON TARTAR
grapefruit, chive, caviar, creme fraiche
\$22

SHRIMP COCKTAIL (3)
cocktail sauce, lemon
\$19

LITTLE MAC
wagyu, tallow fries, pub sauce
\$29

CROQUETTE
bechamel, jamón
\$11



PINKS

RAW BAR

Island Creek Oysters (6 or 12).....\$28/52
sherry mignonette, lemon

Shrimp Cocktail.....\$32
cocktail sauce, lemon

Potted Lobster.....\$MKT
bernaise, brioche, tarragon

Salmon Tartare.....\$28
citrus, dill, creme fraiche, caviar

STARTERS

Steak Tartare.....\$28
toast points, mustard, egg yolk

Lyonnaise Salad.....\$18
pork belly, soft egg, mustard vin

Oysters a la Pinks (6ea).....\$36
pernod, foie gras, parsley bread crumb

Duck Rilette\$18
bread, whole grain mustard

Octopus\$19
olive oil, pimenton, lemon

Bone Marrow\$18
toast points, onion marmalade, citrus

Market Crudite\$18
green goddess, anchiode

Honeynut Squash Soup\$16
delicata, creme fraiche, pumpkin brittle

Bibb Salad\$16
evoo, garlic, white pepper

PINKS Salad\$16
sherry-date vinaigrette, 18mo parm

Scallop Crudo\$22
evoo, radish, sherry vinegar, chive

Lobster-Pork Belly\$28
potato, honey nut, olive oil, chives

MAINS

Duck Breast\$46
radicchio, potato, orange

Pork Country Sausage.....\$29
apple, herbs, pommes, red wine

Steak Frites\$49
coulotte, tallow fries, peppercorn demi

Braised Lamb\$46
polenta, honey nut, crispy garlic

Halibut\$52
potato, fennel, leek, beurre blanc

Swordfish Filet\$46
clams, chorizo, cous cous, herbs

Scallops\$42
vichyssoise, apple, pancetta

Gianone Chicken.....\$32
potato fondant, haricot verts

Mushroom Wellington\$42
spinach, duxelle, dijon, red wine demi

Duroc Pork Chop\$45
red cabbage, spaetzle, apple jus

Ox Tail\$38
potato puree, red wine, gremolata

Rabbit Fricasse.....\$40
polenta, wild mushrooms, white wine

FROM THE GRILL

Halibut
beurre blanc
\$46

Filet Mignon
au poivre
\$64

NY Strip
bernaise
\$62

Salmon
persillade
\$38

Statler Chicken
herbed jus
\$42

SIDES

Pommes Frites\$12
tallow, aioli

Wild Mushrooms\$15
shallot, sherry, evoo

Pommes Puree\$12
cream, cultured butter

Haricot Verts\$12
crispy garlic, herbs

Potato Pave\$14
white wine, gruyere, cream

Seasonal Greens\$12
black pepper, sherry vinegar

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PINKS

RAW BAR

Island Creek Oysters (6 or 12).....\$28/52 sherry mignonette, lemon	Potted Lobster.....\$MKT bernaise, brioche, tarragon
Shrimp Cocktail.....\$32 cocktail sauce, lemon	Salmon Tartare.....\$28 citrus, dill, creme fraiche, caviar

LUNCH

Steak & Eggs.....\$34 petite filet, fried eggs, greens	Milkbread French Toast.....\$18 longview maple, fruit compote
French Omelette.....\$24 fines herbes, creme fraiche, frites	Classic Eggs Benedict.....\$28 house english, jamon serrano, hollandaise
Soft Scramble.....\$26 cultured butter, black truffles, chives	Little Mac.....\$29 wagyu patties, pub sauce, tallow fries
Duck Rilette.....\$18 bread, whole grain mustard	PINKS Salad.....\$16 sherry-date vinaigrette, 18mo parm
Frozen Acai Bowl.....\$19 olive oil, pimenton, lemon	Scallop Crudo.....\$22 evoo, radish, sherry vinegar, chive

FROM THE GRILL

Halibut beurre blanc \$46	Coulotte au poivre \$42	NY Strip bernaise \$62	Salmon persillade \$38	Statler Chicken herbed jus \$42
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SIDES

Pommes Frites.....\$12 tallow, aioli	Haricot Verts.....\$12 crispy garlic, herbs
Wild Mushrooms.....\$15 shallot, sherry, evoo	Potato Pave.....\$14 white wine, gruyere, cream
Pommes Puree.....\$12 cream, cultured butter	Seasonal Greens.....\$12 black pepper, sherry vinegar

BEVERAGES

Drip Coffee.....\$6 medium roast	Fresh Juice.....\$12 orange, grapefruit or tomato
French Press Coffee.....\$8 dark roast	Mimosa.....\$18 buvet blanc de blanc, fresh orange juice
Hot Tea.....\$10 rotating selection, lemon, honey	Bloody Mary.....\$20 vodka, house tomato blend, celery