

## THE WOLVES DEN

### Snacks

**Smoked Castelvetrano Olives 9**

**Almonds with Sea Salt 8**

**Vegetable Crudité 16**

*bagna cauda dip*

**East Coast Oysters 6/\$24 12/\$48**

*mignonette, hot sauce, lemon*

**Prawn Cocktail 16**

*RC classic cocktail sauce*

**Wild Scallops on the Half Shell 16**

*pineapple relish, yuzu, chili*

**Chilled Shellfish Bowl 22**

*2 oysters, 2 prawns, 4 scallops with accoutrements*

**Charcuterie Board 24**

*duck prosciutto, mortadella, fennel salami, spicy salami, Westphalian ham, veal tongue  
served with bread crisps, 'Brassica' mustard, pickled green tomato*

### Salads & Appetizers

**Caesar Salad 9/16**

*torn baguette croutons, parmesan,  
white anchovy*

*Add 1/2 Chicken Breast 6*

**Panzanella Salad 9.5/17**

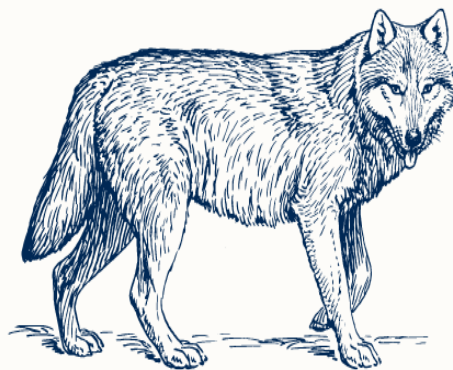
*burrata, cherry tomato, pickled nectarine*

**Lyonnais Salad 10/18**

*frisée, pork belly, poached egg*

**Steak Tartare 21**

*confit egg yolk, pickled shallot, toast points*



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### Sandwiches

choice of soup de jour, french fries or green salad.  
add caesar salad +4

#### **Crispy Chicken Sandwich 21**

*pickle-brined chicken, poblano aioli, lettuce, red onion*

#### **RC Quarter-Pound Burger 20**

*cheddar, red onion, lettuce, tomato, pickle*

#### **Lobster Sandwich 22**

*toasted hoagie, lemon aioli, NS lobster meat*

#### **Jambon Beurre Baguette 18**

*ham, cornichon, gruyere, honey butter*

### Mains

#### **Fish & Chips 23**

*wild Newfoundland cod, coleslaw, tartare sauce, irish curry*

#### **Slow-Baked Trout 32**

*spring minestrone, lemon cream, new potatoes*

#### **Red Fife Crepe with Asparagus 26**

*whipped ricotta, lemon, buckwheat salad*

#### **Hand-Rolled Cavatelli Pasta 29**

*burrata, tomato, basil*

#### **Steak Frites 40**

*7oz. NY strip, peppercorn-armagnac sauce*

#### **Filet Mignon 56**

*black truffle potato boulangère, maître d'hôtel butter, broccolini*