

The Whitman

Brunch

Dutch Baby Pancake²⁰

SEASONAL COMPOTE, LEMON ESPUMA

Three Egg Omelet²²

MUSHROOM & TOMATO, FRIES, WHITMAN SAUCE (GF)

Spiny Lobster B.L.T.³⁵

CHOICE OF FRIES OR SIDE SALAD

Add Caviar⁴⁰

Cuban Madam³⁰

FRENCH HAM, GOUDA, MUSTARD MAYO,

TRUFFLE BECHAMEL, PICKLES,

FRIED EGG ON BRIOCHE,

CHOICE OF FRIES OR SIDE SALAD

Shakshuka²³

MERGUEZ LAMB SAUSAGE,

2 POACHED EGGS IN SPICED TOMATO SAUCE,

SOURDOUGH

GF - GLUTEN-FREE V - VEGETERIAN VG - VEGAN N - CONTAIN NUTS

Marked items (*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We apply a gratuity of 20% for parties of six or more.

To Begin

Oysters*^{MP}

half dozen / full dozen

CLASSIC MIGNONETTE, TABASCO, LEMON (GF)

Stone Crab Claws^{MP}

MUSTARD SAUCE, LEMON (GF)

The Sampler*^{MP}

½ DOZEN OYSTERS, STONE CRAB,
SHRIMP COCKTAIL, MUSTARD SAUCE,
COCKTAIL SAUCE, LEMON, TOBACCO (GF)

Ceviche*²⁶

SHRIMP, OCTOPUS, SCALLOPS, LECHE DE TIGRE,
AVOCADO, SERRANO CHILI (GF)

Beef Tartare*³⁵

CAVIAR, PARSLEY, CHIVES, CAPERS,
UNI, POTATO CRISP (GF)

Lobster Fritter²³

CALABRIAN CHILI AIOLI

Chicken Liver Mousse¹⁷

SEASONAL PRESERVES, SOURDOUGH

Mezze Dip²²

EGGPLANT CAPONATA,
ENGLISH PEA HUMMUS, MUHAMMARA,
HOUSE-MADE CRACKER (N, VG)

Squash Blossom²⁴

TEMPURA CRUSTED,
WHIPPED GOAT CHEESE & BASIL PESTO (V)

Chilled Spring Pea Soup¹³

CHILLED SPRING PEA SOUP,
MINT & PEA SHOOT SALAD,
LEMON OIL (VG,GF)

Salads

Charred Broccoli Caesar Salad¹⁸

GARLIC DRESSING, MARINATED ANCHOVIES,
TOASTED PANKO HERBS

Chopped Salad²⁰

NAPA CABBAGE, RADICCHIO, HEARTS OF PALM,
ENGLISH PEA SPREAD, RADISH, HEIRLOOM CHERRY
TOMATO, PICKLED PEARL ONIONS,
MISO VINAIGRETTE (GF)

ADD PROTEIN

Grilled Chicken⁹ / Seared Salmon¹¹

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Entrées

Scallops* 40

CASHEW CREMA, CRISPY BRUSSELS SPROUTS &
RADISH SALAD, APRICOT & RAISIN AGRODOLCE (N,GF)

Market Fish* 45

GRILLED WHOLE, SKIN-ON MUSHROOM ESCABECHE,
PICKLED ONIONS, CHILIS (GF)

Joyce Farms Pan-Seared Chicken 36

GRILLED LEMON,
TOMATO & ROASTED PEPPER CONSERVA (GF)

Octopus 40

SALSA ROJA, PEEWEE POTATO, PICKLED ONION,
WATERCRESS SALAD (GF)

1855 Farm

8 oz. Beef Tenderloin 65

MASCARPONE POLENTA, BONE MARROW BUTTER (GF)

Whitman Burger* 26

8OZ BEEF PATTY, LETTUCE,
TOMATO, ONION, AGED CHEDDAR CHEESE,
WHITMAN SAUCE, BRIOCHE BUN, FRIES

Rotolo 30

WHIPPED RICOTTA, MUSHROOM BOLOGNESE

Fettuccini* 45

SPINY LOBSTER, UNI BUTTER,
CAVIAR, TARRAGON

Supplements

Truffle Fries 7

WHITMAN SAUCE

Broccolini 9

Mascarpone Polenta with Roasted Mushrooms 13

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Kids Menu

Pasta¹⁶

BUTTER SAUCE OR MARINARA

4oz Burger¹⁶

AGED CHEDDAR CHEESE & FRIES

Chicken Tenders & Fries¹⁵

Desserts

Sticky Toffee Pudding¹⁵

DATES, CARAMEL SAUCE, VANILLA ICE CREAM

Warm Chocolate Mousse for Two³⁵

TART CHERRY SAUCE, COGNAC CREAM, GUAVA CHERRY SAUCE (GF)

Upside Down Pineapple Rum Cake¹⁵

PASSION AND MANGO SAUCE, COCONUT SORBET

Blood Orange Panna Cotta¹⁵

PISTACHIO CRUMBLE, ORANGE, ROSE WATER

Artisanal Sorbet⁵

(PLEASE ASK SERVER FOR FLAVORS) (GF)

Vanilla Ice Cream⁵

(GF)

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