

The
Whitman®
Restaurant

FOR STARTERS

CHESTNUT SOUP (V) 15
candied chestnuts, herb oil

CRISPY ROCK SHRIMP (SF, W) 24
ají amarillo aioli, oven roasted pineapple

CEVICHE MIXTO* (F, SF) 26
catch of the day, octopus, shrimp, passion fruit leche de tigre, mariquitas

BUÑUELOS (M, E, W) 13
garlic lemon aioli

1855 BEEF TARTARE* (F) 26
caviar, chives, cornichon, mariquitas

GATOR BITES (W) 24
ají rocoto aioli

HOT HONEY MADUROS (V) 16
salsa verde, pickled fresno chili

OXTAIL EMPANADA (E, W) 20
ají amarillo aioli

M - MILK | E - EGG | W - WHEAT | TN - TREE NUT | P - PEANUT
SE - SESAME | F - FISH | SF - SHELLFISH | S - SOY | V - VEGETARIAN | VG - VEGAN

Marked items () indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg 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*

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SALADS & VEGGIES

SALAD ADD-ONS: CHICKEN +9 | CHILLED SHRIMP +9 (SF) | THICK CUT BACON +7

DELICATA SQUASH SALAD (VG) 17

endive, frisée, smoked squash vinaigrette, puffed sorghum

BABY GEM CAESAR (F) 19

garlic dressing, marinated anchovy, toasted herb panko

WILD MUSHROOM BURRATA SALAD (M, W, V) 19

persimmon jam, chimichurri, Dozen Bakery sourdough

HONEY & LIME BRUSSELS SPROUTS (V) 17

pickled onions, fried garlic, fresno chili

FRIES (V) 7

CLASSIC STYLE 7
ketchup

TRUFFLE PARMESAN (M) 10
ketchup

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