



RAW BAR

Oysters on the half shell, cocktail sauce, pomegranate mignonette, horseradish: east or west coast \$23  
Tomatillo & calabrian chili shrimp cocktail, roasted garlic, chive aioli \$19  
Butter poached shellfish, clarified butter, thyme, grilled lemon: alaskan king crab \$155/ whole maine lobster \$85

Renaissance Tower 1 \$120

6 oysters, 4 shrimp, 1/2 lobster w/ crab stuffing, 1/4 lb king crab

Renaissance Tower 2 \$215

12 oysters, 6 shrimp, whole lobster w/ crab stuffing, 3/4 lb king crab

FOR THE TABLE

Noble country toast, house mixed berry jam \$6 / Pastry tower \$16 /Thick cut maple bacon \$10  
Papas bravas, hazelnut & piquillo romesco, almond, parmesan, chives \$10  
Za'atar man'ouche, gouda, artichoke, kalamata olives, manchego, micro arugula \$15  
W&W spicy meat-a-balls, house grind, italian polenta, pomodoro, fried basil \$16

Caviar bump\* \$10

make it: bad and boujee - toast of bubbles \$8, street cred - shot of mezcal \$10, wall street cred - bottle of veuve rose and the entire tin \$300

SALAD

add: chicken 6 - steak 14 - salmon 12 - shrimp 14

Strawberry & whipped honey ricotta, spring lettuces, melon, candied pistachio, tarragon vinaigrette \$16  
Burrata, cantaloupe, pickled peaches, roasted golden beets, gooseberries, shaved beets, pistachio dust, white balsamic \$16  
Avocado caesar, shaved parmesan, frico, romaine, herb croutons \$15

BRUNCH

2 egg breakfast, potatoes, bacon, berries, noble country loaf, mixed berry jam \$14  
Shakshouka, roasted bell peppers, roasted tomatoes, cumin, halloumi cheese, avocado, eggs \$18  
add wild boar chorizo \$6  
Croque madame, rosemary ham, house brioche, bechamel, provolone, home fries, sauteed kale, tomatoes \$22  
add tableside raclette \$6  
Croissant benedict, smoked salmon, poached eggs, hollandaise, capers, waffle chips \$24  
swap the salmon for king crab \$35  
Puttanesca shrimp & grits, kalamata olives, capers, white wine, anchovies, calabrian chili, parsley \$26  
Steak and eggs, 10oz ribeye, chimichurri, home fries, veal demi, charred tomato \$34

FRENCH OMELET

Traditionnelle, gruyere, chives, waffle chips \$17

feeling fancy

Buttered king crab \$35 / Shaved truffle and avocado \$29 / Caviar & crème fraîche \$33

SWEET

Giant cinnamon roll, cream cheese frosting, mixed berries, candied pistachios \$15  
Dutch cast iron pancake, strawberries, blueberries, strawberry jam, maple syrup \$17  
Chicken & donuts. cake donut, miso maple glaze, 24-hour brined organic chicken breast, bacon, syrup, hot sauce \$22

SANDWICHES

served with choice of french fries or simple salad

Fried chicken sandwich, apple cabbage slaw, dill pickle, noble challah bun \$18  
Double smashburger, tillamook cheddar, caramelized onion, house pickles, wren sauce, noble brioche bun \$18

BRUNCH COCKTAILS

IT'S NOT BRAGGING IF IT'S TRUE botanical gin, pisco, fleur charmante, guava, ginger, lime, egg white \$16  
THE CONTINENTAL rye, cognac, amaro, pedro ximenez, salted maple syrup, walnut bitters \$18  
ESPRESSO MARTINI vodka, amaro montenegro, espresso, cinnamon, angostura, demerara \$16  
TEA SERVICE *not actually tea service* gin, honeysuckle, basil eua de vie, tropical fruit amaro, kiwi, lemon, green citrus tea milk punch for 4 \$58  
BLOODY MARY \$16 / MIMOSA \$12 / BELLINI passion fruit, guava, raspberry or kiwi \$14

