

rugby grille

FOR THE TABLE

SHRIMP COCKTAIL 26
colossal shrimp | cocktail sauce | fresh lemon

ROASTED BEET HUMMUS 19
pickled shallot & orange | papadums | marcona almond

OYSTERS ON THE HALF SHELL 24/48
mignonette | cocktail sauce

TRUFFLE POMME FRITES 23
hand-cut fries | parmigiano reggiano | winter truffle

CHICKEN LIVERS 20
balsamic onion jam | fig compote | grilled sourdough

TUNA TARTARE 28
cilantro yuzu | avocado | sesame orange salad

SOUP & SALAD

TOWNSEND FRENCH ONION SOUP 13
crostini | gruyère | parmigiano reggiano

MUSHROOM POTAGE 14
roasted parsnip broth | parmesan grissini | porcini powder

CHOPPED MAURICE 22
ham & turkey | swiss cheese | olives & pickles | boiled egg

BABY ICEBERG WEDGE 21
blue cheese dressing | bacon | tomato | fennel | watercress

RUGBY CAESAR 15
romaine | garlic croutons | parmigiano reggiano

CHOPPED SALAD 26
romaine | tomato | salami | chili | chickpeas | scallion | dunbarton cheese | mustard vinaigrette

HOUSE - MADE PASTA

BUCATINI CARBONARA 23
cream | pancetta | parmigiano reggiano | poached egg
peas

TAGLIOLINI AGLIO E OLIO 23
olive oil | brown garlic | chili flake | cured egg yolk

FUSILLI AL POMODORO 23
tomato butter sauce | pecorino romano | olive

ENTRÉES

DOVER SOLE 78
green beans almandine | beurre blanc | crispy capers

SKATE WING 52
chicken liver lardon | apple butter | roasted apple

NEW ZEALAND SNAPPER 54
bouillabaisse | clams | mussels | long beans

FAROE ISLAND SALMON 56
pastrami rub | warm potato salad | cornichon | saurkraut hollandaise

TOMAHAWK RIBEYE 96
22 oz dry-aged | dry roasted long beans | wild mushrooms

BONE-IN FILET MIGNON 72
14 oz | dauphinoise potato | brown garlic & herb butter

MUSHROOM GALETTE 39
pastry | camembert cheese | cranberry gastrique | fennel salad

BRICK CHICKEN 45
crispy skin | champ potatoes | mirepoix | chicken jus

RUGBY BURGER 28
smoked brisket grind | gruyère | grilled red onion | maple bourbon aioli | pickles