

## Appetizers

**Island Creek Oyster, Duxbury, MA** 3.5\*

**Wellfleet Oysters, Wellfleet, MA** 3.5\*

**Shrimp Cocktail, Ceviche Style** 17

*Plantains, Avocado, Jalapeños*

**Heirloom Tomato BLT** 10

*Fava Leaf Pesto, House Cured Bacon*

**Fricassee of Escargot** 14

*Thumbelina Carrots, Mushrooms, Salsify, Brioche*

**Assiette de Charcuterie** 14\*

*House Cured Meats and Pates*

**Duet of Foie Gras with Stone Fruit Compote** 19

*Ginger Apricot Glaze, Smoked Pecan Crumble*

**Crispy Fried Calamari** 12

*Shishito Peppers, Yuzu Aioli*

**Roasted Bone Marrow** 14

*Citrus Parsley Salad, Beef Tongue Marmalade*

**Beef Tartare** 14\*

*Roasted Jalapeno Aioli, Deep Fried Quail Egg*

**Shishito Peppers** 8

## Soup & Salad

**Watermelon and Peach Gazpacho** 10

*Vermont Goat Cheese, Toasted Cumin*

**Heirloom Tomato Salad** 10

*Crispy Manouri Cheese, Tomato-Basil Vinaigrette,*

*Peach and Apricot Aioli*

**Market Green Salad** 9

*Cabernet Vinaigrette*

**Caesar Salad** 9

*Brioche Croutons, Parmesan*

## KO a la Carte Steaks

**Steak Frites, 5oz** 18\*

*Flat Iron, Onion Marmalade, Frites*

**Meyer Beef Hanger Steak, 10oz** 27\*

*Meyer All Natural Beef, Onion Marmalade, Bordelaise*

**Skirt Steak, 10oz** 26\*

*Point Reyes Blue Cheese*

**Meyer Beef New York Strip Steak, 12oz** 38\*

*Meyer All Natural Beef, Cipollini*

**Rib Eye Chop, 30oz** 45\*

*Onion Rings*

**Filet Mignon, 8oz** 39\*      10oz 44\*

*Chimichurri*

**T-bone, 26oz** 44\*

*Allium Butter*

**Flat Iron, 9oz** 32\*

*Ramps, Harissa*

**Porterhouse for Two, 40oz** 42/ person\*

\*20% gratuity will be added to parties of 6 or more

\*Please advise your server of any food allergies prior to ordering.

\* Raw or undercooked food.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## Entrees

**Dry Rubbed Boneless Pork Loin** 23\*

*Stewed Olives and Tomatoes, Grilled Chanterelle*

*Polenta Cake*

**Striped Bass with Summer Succotash** 26\*

*Cockles, Homemade Chorizo*

**Bricked Half Chicken with Baby Summer**

**Squash** 23

*Marjoram Roasted Fingerling Potatoes, Romesco*

**KO Foie Burger** 18\*

*Foie Gras, Kobayaki*

**Seared Skate and Butter Poached Lobster** 29\*

*Marcona Almonds, Parisian Gnocchi, Chanterelles*

**Short Rib Mac & Cheese** 18

## Sides

Mixed Baby Summer Squash 8

Pole Beans Amandine 7

Creamy Spinach, Mascarpone 8

Onion Marmalade 6

Edamame with Thai Basil 7

Swiss Chard, "Collards" Style 7

Glazed Asparagus with Hollandaise 9

Mixed Mushrooms 11

## Starches

Shrimp and Grits, Gruyere 11

Fingerling Potato Purée, Aligote 10

Twice-Baked Idaho 7

Short Rib Mac & Cheese 11

Potato and Roasted Garlic Gratin 8

Corn, Poblano and Chanterelle Risotto 9

Frites, Ricotta Salata & Rosemary 8

Spaetzle, Herbs Fines, Parmesan 6

**All You Can Eat Prime Rib**

**29.95**

**Tuesday and Wednesday  
Promotion**



