

Appetizers

Local Oysters 3.5*

Shrimp Cocktail, Ceviche Style 17

Plantains, avocado, jalapeños

Assiette de Charcuterie 14*

House cured meats and pates

Fricassee of Escargot 14

Thumbelina carrots, mushrooms, salsify, brioche

Cava and St. Germain Steamed Mussels 12

Cava, St. Germain, fennel, cilantro, grilled baguette and saffron aioli

House Cured Bacon Wrapped Sweetbreads 16

Carrot gnocchi, French butter pears, pan jus, huckleberry jam

Duet of Foie Gras 19

Sweet potato & vidalia onion hash, roasted chestnuts, concord grape jelly

Crispy Fried Calamari 12

Shishito peppers, yuzu aioli

Roasted Bone Marrow 15

Citrus parsley salad, beef tongue marmalade

Beef Tartare 14*

Roasted jalapeno aioli, deep fried quail egg

Soup & Salad

Butternut Squash Soup & Alaskan King Crab 13

Butter poached crab, dolce mascarpone, chanterelles

Roasted Baby Beet Salad 12

Crispy herbed goat cheese, candied pistachios, pickled red onions, fresh horseradish

Baby Iceberg "Wedge Salad" 13

Pimento cheese dressing, house cured bacon, tomatoes, fried shallots

Market Green Salad 9

Cabernet vinaigrette

Caesar Salad 11

Brioche croutons, parmesan

Sides

-Baby Brussels Sprouts & Maple/Bacon Butter 9

-French Green Beans and Wax Beans 8

-Baby Squash "Ratatouille" 9

-Broccolini with Ginger/Golden Soy Sauce 8

-Creamy Spinach, Mascarpone 8

-Glazed Asparagus with Hollandaise 9

-Mixed Mushrooms 11

-Grilled Lobster Mushroom & Lobster Risotto with Smoked Cotija Cheese 11

-Fingerling Potato Purée, Aligote 10

-Twice-Baked Idaho 7

-Short Rib Mac & Cheese 11

-Potato and Roasted Garlic Gratin 8

-Frites, Ricotta Salata & Rosemary 8

-Spaetzle, Herbs Fines, Parmesan 7

*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

Roasted Chestnut & Cranberry Stuffed Chicken 24

Brined organic chicken, braised swiss chard with house bacon, creamed pearl onions, pan jus

Lobster and Heirloom Squash Stuffed

Rainbow Trout 29*

Pan roasted trout stuffed with butter poached lobster, heirloom squash, Marcona almonds, dried cranberries and Vermont goat cheese over haricot vert and wax beans with a Meyer lemon salsa

Pan Roasted Cod & Littleneck Clams 26*

Baby butter beans, confit pork belly, Brussels sprouts, escarole

KO Foie Burger 19*

Foie gras, kobayaki, yuzu aioli, hand cut frites

KO a la Carte Steaks

Black Angus All Natural Hanger Steak, 10oz 27*

Skirt Steak, 10oz 26*

Painted Hills Farm NY Strip Steak, 12oz 39*

Rib Eye Chop, 30oz 49*

Filet Mignon, 8oz 39* 10oz 44*

T-bone, 26oz 50*

Flat Iron 10oz 32*

Porterhouse for Two, 40oz 48/ person*

Steak Frites, 5oz 20*

Flat Iron, onion marmalade, frites

Steak Accoutrements

-**"Steak & Eggs"** 9

Corned beef tongue hash, poached duck egg

-**Rossini** 16

Pan seared foie gras, sautéed spinach, black truffle demi glace

-**"Oysters Rockefeller"** 16

Local oysters, spinach, béchamel, garlic & herb bread crumbs

-**Au Poivre** 6

Peppercorn crust, cognac sauce

-**Alaskan King Crab Mornay au Gratin** 18

Butter poached crab, Vermont cheddar and herbed bechamel

-**Butter Poached Lobster & Mushroom Ragout** 16

-**Lager Stewed Vidalia Onions, Sweet Peppers & Mushrooms** 8

-**Caramelized Onion Marmalade with Roasted Bone Marrow** 6

-**Tempura Onion Rings, KO Steak Sauce** 7

-**Melted Point Reyes Blue Cheese** 6

-**KO Spice Rub** 2

-**Bordelaise** 4

-**Harissa Sauce** 4

-**Chimichurri** 4

-**Hollandaise** 4