

THE CLOCK TOWER

SEAFOOD

East and west coast oysters,
cocktail sauce, shallot vinaigrette*
served with wild boar sausages
½ doz 24 1 doz 48

Chilled Maine lobster, white asparagus,
almond, orange* 32

Maine scallop crudo
jalapeno ice, green apple and
cauliflower yogurt* 24

STARTERS

Berners Tavern macaroni and cheese,
wild mushrooms, slow-cooked ox cheek 26

Marinated mackerel, unripened tomato,
cucumber, chamomile * 24

Santa Barbara uni, orange-braised daikon,
lime, bottarga* 20
add oscietra caviar +10*

Hudson Valley foie gras and
chicken liver parfait, green garlic, apple, rye* 22

Roasted Maine scallops, lentils, Lincolnshire
cheddar, smoked ham broth* 28

Dry aged Creekstone beef tartare,
anchovy, beef fat poached egg yolk,
sourdough* 23

SALADS

Local heirloom tomatoes, seeded rye, basil 21

Brooklyn burrata, wild strawberries,
fava beans, crispy milk 20

MAIN COURSES

Roasted lamb saddle, green and white
asparagus, freekeh, whey 47

Day boat cod, sungold tomatoes,
golden beets, saffron 39

Dry aged burger, bacon, cheddar,
Churchill sauce, red onion, chips* 27

Honey glazed Long Island duck, sweet corn,
summer squash, Australian black truffle 47

Beet cured heritage pork chop, heirloom
carrots, black pudding, farro* 39

Sautéed skate wing, swiss chard, cultured
cream, smoked tomato broth 37

SOCIAL

for sharing

Whole roasted Dover sole, baby shrimp,
potatoes, brown butter lemon caper sauce,
gratinée of cauliflower* 120

40 day dry aged Prime côte de boeuf 32 oz,
green bean and foie gras salad,
bone marrow jus, whipped potatoes* 155

STEAKS

*Our steaks are served with
your choice of a side*

Creekstone Prime filet mignon 8 oz* 54

40 day dry aged Prime NY Strip 14 oz* 65

Creekstone Prime skirt steak 10 oz* 39

SIDES

10 each

Whipped potatoes

Baby gem lettuce, green goddess, dill
Roasted cauliflower, hazelnuts, parmesan

Chilled green asparagus, saffron yogurt
Triple-cooked chips