



SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters East or West	\$36
Half Dozen Shrimp	\$32

FOR THE TABLE

AJAX TRUFFLE FRIES <i>gf</i> Grana Padano, Parsley	\$24	PAPRIKA GLAZED OCTOPUS* <i>gf</i> Hummus, Chorizo Crumble, Jalapeño Purée, Gaufrette Chips	\$37
BURRATA <i>gf</i> Watermelon, Mint Pistou, Heirloom Tomatoes, Prosciutto, Crispy Garlic	\$35	CAULIFLOWER GRATIN <i>gf, n</i> Cashew Cheese, Crispy Cauliflower	\$22

SIDES FOR THE TABLE

Frites	\$15
Pomme Purée	\$15
Haricot Vert	\$15

Add To Any Salad: Pulled Chicken +\$15 | Chicken Breast +\$19 | Shrimp* +\$23 | Salmon* +\$22 | 5oz Wagyu Steak* +\$49

SOUP & SALAD

ONION SOUP GRATINÉE Crostini, Provolone, Comté Wagyu Beef	\$21	KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
BEEF & CORN SALAD Orange Vinaigrette, Arugula & Spinach, Avocado, Blue Cheese, Cornbread Croutons	\$25	AJAX TAVERN SALAD <i>gf</i> Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19

CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

Served with: Sourdough Toast,
House Pickles & Seasonal Fruit Preserves

Country Pate	Speck
Cured Chorizo	Duck Prosciutto
Salumi	Mortadella <i>n</i>

Add Cheese +\$25
Soft | Semi Hard | Bleu

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Ajax Dub Sauce, Romaine, Tomato Add Bacon Spread +\$3 Truffle Fries +\$9	\$30
STUFFED MORELS <i>gf, n</i> Summer Squash, Eggplant Cannelloni, Charred Pesto, Piquillo Purée	\$31
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs	\$39
POULET RÔTI <i>gf</i> Roasted Chicken, Duck Skin Crust, Ragout, Asparagus, Parmesan	\$43
SAUMON D'AUTOMNE <i>gf</i> Loch Duart Salmon, Smoked Carrot Purée, Kohlrabi, Lemon Beurre Blanc, Leeks	\$42
WAGYU STEAK SANDWICH* Shawarma Marinated, Goat Cheese, Tahini, Tomatoes, Red Onion, Pickles	\$39
BRAISED PORK RIBS* <i>gf</i> Pickled Corn Polenta, Rapini, Peach Mostarda, Braising Jus	\$39

DESSERT

CHEESECAKE BRÛLÉE <i>gf</i> Strawberry Gel	\$18
AJAX ICE CREAM SANDWICH Vanilla Ice Cream, Chocolate Cookie	\$15
CHOCOLATE CHIP COOKIE	\$11
HOUSE-SPUN ICE CREAMS + SORBETS	\$13

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

A 22% service charge will be added to parties of six or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.
gf: gluten-free | *n*: contains nuts