

TODD ENGLISH FOOD HALL

Our food hall is all about quality local food with provenance. Here you will find the best of house-made items and locally sourced ingredients, presented in a communal atmosphere. Our menu items are best enjoyed shared, passed around the table. The possibility exists to meet someone new, whether to strike up a conversation or share recommendations over what to order. Our mix of cuisine is eclectic and inspired, but rest assured there is no “bad” seat in the house since you can order anything from anywhere.

Salads

BABY BEET SALAD organic baby kale, frisée, pistachio, goat cheese brûlé, toasted crouton, dale vinaigrette.....	19
THE GREEK baby red romaine, feta, cucumber, olives, tomato, red onion, feta-phylllo triangle, oregano vinaigrette.....	20
CHINESE CHICKEN SALAD chopped warm chicken, napa cabbage, shredded carrot, wonton crisp, green beans, Mandarin oranges, roast Virginia peanuts, soy-ginger dressing.....	21
WILD MUSHROOM SALAD arugula, trevisano, whipped ricotta, pickled red onion, toasted almonds, balsamic dressing.....	19
CAESAR hearts of romaine, trevisano, anchovy, garlic parmesan dressing.....	17
HARVEST SALAD baby kale, farro, butternut squash puree, roasted squash roasted brussel sprouts, carrots, radish, fennel, red onion, dried cranberry, toasted pecans, pumpkin seeds, red wine vinaigrette.....	20
LOBSTER COBB SALAD cucumber, avocado, tomato, bacon, blue cheese, egg, red wine vinaigrette.....	28
Add: chicken.....	6
Add: salmon, steak or three shrimp.....	12

Grill

CLASSIC BURGER cheddar, lettuce, tomato, fried onion, TE sauce.....	19
THE FOOD HALL BURGER fried onion, grilled bacon, roasted tomato, gorgonzola, BBQ sauce.....	21
FRIED CHICKEN SANDWICH buttermilk battered boneless thigh, honey chipotle aioli, dill pickle chips.....	23
Add: plain, parmesan or sweet potato fries, or side salad.....	7

ROAST HONEY LIME CHICKEN 1/2 chicken, spinach, almond, strawberry, shaved aged goat cheese, lemon thyme-sherry dressing....	24
GRILLED RIB-EYE STEAK sour cream-chive mashed yukon potatoes, asparagus, wild mushroom demi-glace.....	39
BRAISED BEEF SHORT RIB cauliflower & rye purée, pastrami spiced baby bok choy, wild mushroom demi-glace.....	36

Tastings

Raw Bar	
CHILLED SHRIMP COCKTAIL	24 5pc
EAST OR WEST COAST OYSTERS	21 1/2dz or 40/dz
MAINE LOBSTER COCKTAIL	28 half lobster
LITTLE NECK CLAMS	3 ea
Raw Bar Towers	
SMALL 6 oysters, 6 clams, 2 shrimp, mussels, escabèche.....	49
MEDIUM 9 oysters, 9 clams, 4 shrimp, mussels, crab cocktail, escabèche.....	84
LARGE 12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabèche, whole lobster.....	147
Served with cocktail sauce, sherry mignonette & whole grain mustard	
We source the freshest shellfish available from only the finest purveyors in North America	

Signature Pasta

RIGATONI BOLOGNESE Todd's vegetarian bolognese, pecorino.....	22
Todd's old school bolognese,veal reduction, pecorino.....	24
POTATO GNOCCHI roasted butternut squash, kale, rosemary parmesan sauce, truffle.....	26
LOBSTER MAC N' CHEESE caramelized onion, 3 cheese béchamel, truffle vinaigrette.....	30
**Whole wheat or gluten free spaghetti may be substituted.	

Rice & Noodles

CHICKEN & BROCCOLI STIR FRY sweet red pepper, sugar snap peas, Bermuda onion, sesame seeds, soy sauce.....	24
CURRIED SHRIMP NOODLE green onions, bean sprouts, shitake mushrooms, zucchini, bell peppers,udon noodle.....	28
***Brown rice may be substituted.	

Ocean

CUMIN DUSTED SALMON farro, swiss chard, roasted beets, dill yogurt.....	32
WHOLE GRILLED DORADE frisee-fennel salad, tomato confit.....	37
AHI TUNA BURGER green onions, ginger aioli, bibb lettuce, seaweed fries.....	29
PAN SEARED SCALLOPS carrot puree, pecan risotto, oyster mushrooms, thyme brown butter.....	34
WHOLE GRILLED COURT BOUILLON LOBSTER grilled asparagus.....	56
PAELLA saffron rice, clams, mussels, shrimp, scallop, chorizo, chicken.....	35
DRUNKEN MUSSELS leeks, tomato, herbs, butter, steamed in beer.....	21

Handmade Dumplings

SESAME PORK orange plum sauce.....	18
CHICKEN AND GINGER lemongrass pesto.....	18
SHRIMP & SCALLION yuzu reduction.....	20

Sushi

SHRIMP TEMPURA two shrimp, spicy tuna, eel sauce.....	22
RAINBOW ROLL tuna, salmon, hamachi, avocado, crab stick.....	22
TUNA TWO WAY spicy tuna, avocado, tuna.....	24
CALIFORNIA crab stick, cucumber, avocado.....	12
SALMON AVOCADO	14
VEGETABLE	10
HIRO JUNMAI GINJO SAKE Japan.....	14/45
HIRO GOLD JUNMAI DAIGINJO SAKE Japan.....	150

Cheese & Salumi

ARTISANAL CHEESE BOARD olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of cheese	
CURED DRIED MEATS olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of charcuterie	
one board \$24, two boards \$40	

Items are prepared with the help of our pollinator friends
 * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.
 *A service charge of 18% will be added on to parties of 6 or more.

White Wine

by the Glass

Caposaldo Pinot Grigio Veneto, IT.....	14/55
Casal di Serra Verdicchio Classico Superiore Marches, IT.....	14/60
Kim Crawford Sauvignon Blanc Marlborough, NZ.....	15/60
Napa Cellars Sauvignon Blanc 2014 Napa Valley, CA.....	16/64
Louis Michel & Fils Chablis Burgundy, FR.....	19/75
Jean-Paul Balland Sancerre Loire Valley, FR.....	16/64
Eroica Riesling 2013 Columbia Valley, WA.....	15/60
Newton Chardonnay Napa Valley, CA.....	17/64
Cakebread Cellars Chardonnay Napa Valley, CA.....	30/115
Cote des Roses Languedoc,Pays D'Oc, France.....	17/70

Rose

by the Bottle

Chalk Hill Sauvignon Blanc 2015 Sonoma County,CA.....	68
Chateau La Sauvageonne Languedoc,PaysD'Oc,France.....	110
Sonoma Cutrer Chardonnay 2016 Russian River,CA.....	65
Charles Mauger Saint-Veran 2013 Burgundy,FR.....	90
Windsor Sonoma Chardonnay 2009 Russian River Valley, CA.....	86
Antica Chardonnay 2012 Napa Valley, CA.....	120
Bouchard Pere & Fils Meursault Les Clous 2011 Burgundy, FR.....	180
Mischief and Mayhem Meursault 2009 Burgundy, FR.....	240
Charles Mauger 'les charmes' Meursault 2010 Burgundy, FR.....	210
Trimbach Cuvée Freideric Emile Reisling 2007 Alsace, FR.....	160
Robert Sinskey Pinot Blanc 2008 375mL Napa Valley, CA.....	50
Domaine Sigalas Santorini 2011 Santorini, Greece.....	80
Terra D'Oro Chenin Blanc Viogner 2015 Central Valley, CA.....	55
Poet's Leap Riesling 2010 Columbia Valley, WA.....	60
Paumanok Chenin Blanc 2011 Long Island, NY.....	95

Punch & Cider

Small (\$14) Medium (\$18) Large (\$35)	
Plaza Imperial Punch Port wine, Brandy, Pineapple Juice, Cloves	
Central Park Cider Spiced Rum, Apple Cider, Fresh Rosemary, Cinnamon	

Sparkling

by the Glass

Nino Franco 'Rustico' Prosecco Superiore DOCC Valdobbiadene, IT.....	16/64
Ferrari Rose 375 ml Trentino, IT.....	18/35
Chapel Down Brut Vintage Reserve England, UK.....	20/95
Nicolas Feuillatte Champagne Brut 187ml Reims, FR.....	22
Nicolas Feuillatte Champagne Rosé 187ml Reims, FR.....	24
Veuve Cliquot Champagne Brut Reims, FR.....	28/120
Henriot Champagne Blanc de Blancs Champagne, FR.....	140
Dumangin La Cuvée 17 Chigny Les Rosas, FR.....	120
Piper-Heidsieck Cuvée Sublime Reims, FR.....	130
Gosset Brut Champagne, FR.....	140
Moët Chandon Brut 2002 Epernay, FR.....	150
Dom Perignon Vintage 2006 Epernay, FR.....	500

by the Bottle

Cocktails

HIRO MOJITO Hiro Junmai Ginjo Sake, Prosecco, Lime and Mint	\$18
Todd Collins Fig Infused Vodka, Fresh Lemon Juice, Soda	
English Mule Tanqueray Gin, Earl Grey Tea, Lime and Ginger Beer	
Autumn Bellini Sparkling Wine, Apple Cider, Benedictine, Brandied Cherries	
Uptown Old Fashioned Wild Turkey Bourbon, Spiced Maple Syrup, Angostura Bitters	
Blood and Sand Glenmorangie Scotch, Sweet Vermouth, Cherry Heering Liqueur, Blood Orange	
Jalapeño Margarita Lunazul Tequila, Charred Jalapeño Syrup, Fresh Lime, Spicy Sea Salt	
New York Sour High West Rye, Fresh Lime Juice, Simple Syrup, Cabernet Sauvignon	
Toasted Coconut Malibu Rum, Vida Mezcal, Fresh Lime	

Beers

BOTTLED BEER	
\$8	
AMSTEL LIGHT (HOLLAND)	185
STONE IPA (CALIFORNIA)	200
CAPTAIN'S KOLSCH (NEW YORK)	360
BLUE MOON (COLORADO)	360
CORONA (MEXICO)	220
PERONI (ITALY)	380
MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO BALTIC PORTER (CHICAGO)	
DRAUGHT BEER PLEASE ASK YOUR SERVER FOR SEASONAL SELECTIONS AND PRICES	

Red Wine

by the Glass

Banfi Chianti Classico Chiant, IT.....	17/60
Villa Antinori Toscana Sangiovese Tuscany, IT.....	18/70
Gérard Bertrand Pinot Noir Réserve Spéciale Languedoc,Pays D'Oc, France.....	17/60
Diora La Petite Grace Pinot Noir Monterrey Valley, CA.....	22/85
Terrazas Malbec Mendoza, AG.....	17/65
Prisioner Red Blend Napa Valley, CA.....	30/115
Marques De Casa Concha Cabernet Sauvignon Puente Alto, Chile.....	17/65
Silverado Cabernet Sauvignon Napa Valley, CA.....	27/95
Les Terrasses Chateauf-Du-Pape Chateauf-Du-Pape, FR.....	19/70
St. Francis Merlot 2014 Napa Valley, CA.....	18/70

by the Bottle

Don Melchor Cabernet Sauvignon Puente Alto, Chile.....	280
Robert Mondavi Oakville Cabernet 2013 Oakville Napa Valley, CA.....	110
Cigalus Bordeaux Blend 2014 Languedoc,Pays D'Oc, France.....	135
Col Solare Red Blend 2009 Columbia Valley, CA.....	170
Chene Bleu Heloise 2007 Southern Rhone, Fr.....	195
Pommard Premier Cru Charles Mauger "Les Rugiens" 2010 Bourgundy, FR.....	200
Cos D'Estounel Saint Estephe 2004 Saint Estephe, FR.....	250
Quintessa Rutherford 2011 Napa Valley, CA.....	360
BV Private Reserve Cabernet Sauvignon 2008 Napa Valley, CA.....	400
Gaja Barberesco 2005 Piedmont, IT.....	450
Umani Ronchi Conero Montepulciano 2010 Montepulciano, IT.....	185
Castello Di Poppiano La Historia Di Italia 2010 Toscana, Italy.....	200
Nuits Saint Georges Nicolas Potel 2006 Burgundy, France.....	360
Château Montrose Saint Estephe 2007 Bordeaux, France.....	360
Louis Latour Volnay En Chevret 2009 Burgundy, France.....	220
Château St. Georges St. Emilion 1.5L 2009 Bordeaux, France.....	380