

PALEY.

RAW

Today's Oysters <i>with seasonal accompaniment by the ½ dozen.</i>	MP
Lobster Cocktail <i>whole maine lobster, house-made cocktail</i>	MP
Seafood Tower <i>salmon & hamachi, poached shrimp, scallop ceviche, cocktail sauce & mignonette</i>	MP
Salmon Carpaccio <i>blood orange, arugula, pickled onion, white ponzu.</i>	14
Hamachi Tacos <i>watermelon radish, cilantro, serrano</i>	15
Scallop Ceviche <i>avocado, tomato, serrano</i>	16
Tuna Tartare <i>guacamole, white ponzu, radish cilantro</i>	18
Classic Shrimp Cocktail <i>jumbo shrimp, house-made cocktail.</i>	19

SMALL PLATES

Butternut Squash Soup (v) <i>chives, brioche, croutons.</i>	10
Grilled Artichokes <i>caesar dressing.</i>	12
Grilled Octopus <i>crispy potato, arugula, tomatillo jalapeno salsa.</i>	16
Jumbo Lump Crab Cake <i>remoulade, apple fennel slaw</i>	17
Lobster Mac & Cheese <i>strozzapreti, mascarpone, Maine lobster.</i>	22
Lamb Meatballs <i>mint harissa, marinara sauce.</i>	13
Braised Pork Belly <i>apple sauce, frisee, whole grain mustard.</i>	14
Roasted Bone Marrow <i>melded shallots, herb salad, balsamic soy</i>	19

MAINS

Whole Roasted Romanesco (v) <i>manchego, slivered almonds, sweet chive vinaigrette</i> 16
Pan Seared Salmon <i>piquillo peppers, artichoke, Nicoise olives.</i> 22
Spaghetti Arrabbiata <i>pork sausage, red chili, San Marzano tomato, parmesan.</i> 18
Roasted Chicken <i>roasted root vegetable, chicken truffle jus</i> 22

OFF THE WOOD FIRE GRILL

Britt Burger <i>gouda, Worcestershire-caramelized onion, brioche.</i> 18
Seared Branzino <i>bloomsdale spinach, zucchini, hazelnut romesco sauce</i> 26
Pork Chop <i>14oz with mashed potatoes, veal demi</i> 27
Hanger Steak <i>7oz herb butter, mashed potatoes</i> 21
New York Steak <i>12oz 21 day-aged, steak sauce.</i> 39
Filet Mignon <i>10oz Aspen Ridge Prime, roasted garlic & rosemary.</i> 42

SUSHI

Sunset Roll <i>shrimp, salmon, miso honey</i> 14
Hollywood Roll <i>spicy tuna, jumbo lump crab, avocado</i> 16
Double Hamachi Roll <i>hamachi tartar, hamachi, scallion, quinoa</i> 16
BBQ Rainbow Roll <i>unagi, tuna, salmon, avocado, tobiko</i> 16
Veggie Roll (v) <i>seaweed salad, oshingko, mushroom, cucumber</i> 14

GREENS

Sweet Gem (v) <i>red onion, nori goma furikake, ginger vinaigrette</i> 12
Caesar <i>romaine, crutons, grana padana</i> 12
Beets and Goat Cheese (v) <i>hazelnut, arugla, sherry vinaigrette</i> 14
Baby Kale (v) <i>quinoa, pomegranate</i> 14
Crispy Calamari Salad <i>gem lettuce, fresno sweet chili sauce</i> 16

SIDES

Hand Cut Fries (v) <i>house seasoning, pineapple ketchup</i> 5
Tater Tots (v) <i>truffle parmesan, aioli</i> 5
Roasted Broccolini (v) <i>garlic, chili</i> 6
Roasted Brussel Sprouts <i>apples, caramelized onions, bacon</i> 7
Spinach (v) <i>sesame, mushroom broth</i> 7
Mashed Potatoes (v) <i>chives, Plugra butter</i> 7

HISTORIC COLUMBIA SQUARE

Inspired by its iconic Columbia Square location, Paley. reimagines the glamour and creative culture of the Golden Age of Hollywood for our current age. Originally the home of Hollywood's first movie studio, the striking, 1930s landmark building was designed for CBS Studios by modernist architect William Lescaze. Paley. is named in celebration of the artistic and innovative area shaped at this same location by CBS C.E.O and visionary William S. Paley and his wife, Babe, a style icon.