

PALEY.

RAW

Today's Oysters <i>with seasonal accompaniment by the ½ dozen.</i>	MP
Seafood Tower <i>salmon & hamachi, poached shrimp, scallop ceviche, cocktail sauce & mignonette</i>	MP
Tuna Crudo <i>radish, red jalapeno, chive, sesame, soy-ginger sauce.</i>	15
Hamachi Tacos <i>watermelon radish, cilantro, serrano</i>	16
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

Green Gaspacho (v) <i>avocado, edamame, asparagus, celery, green tomatoes</i>	12
Grilled Artichokes <i>caesar dressing, lemon</i>	13
Warm Octopus Salad <i>garlic, olives, onion, tomatoes, fennel, fresh oranges.</i>	17
Jumbo Lump Crab Cake <i>remoulade, kohlrabi, apple slaw</i>	18
Lobster Mac & Cheese <i>strozzapreti, mascarpone, Maine lobster.</i>	22
Lamb Meatballs <i>mint harissa, marinara sauce</i>	16
Braised Pork Belly <i>apple sauce, frisee, whole grain mustard.</i>	14
Foie-Gras Sushi <i>sushi rice, sweet soy sauce, dried seaweed, wasabi (1 piece)</i>	8

MAINS

Pan Seared Salmon <i>piquillo peppers, artichoke, Nicoise olives.</i>	23
Pan Seared Branzino <i>bloomsdale spinach, zucchini, hazelnut romesco sauce</i>	26
Spaghetti Arrabbiata <i>pork sausage, red chili, San Marzano tomato, parmesan.</i>	18
Green Curry Pappardelle <i>coconut milk, cilantro, soy sauce, crab</i>	22
Roasted Chicken <i>roasted root vegetable, chicken truffle jus</i>	24

OFF THE WOOD FIRE GRILL

Britt Burger <i>gouda mornay, arugula, aioli, caramelized onion, brioche</i>	16
Pork Chop <i>14oz with mashed potatoes, steak sauce.</i>	27
Hanger Steak <i>7oz herb butter, mashed potatoes</i>	22
New York Steak <i>12oz 21 day-aged, steak sauce.</i>	39
Filet Mignon <i>8oz Aspen Ridge Prime, roasted garlic & rosemary</i>	42

SUSHI ROLLS

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</i> 16
BBQ Rainbow Roll <i>unagi, tuna, salmon, avocado, tobiko</i> 16

GREENS

Sweet Gem (v) <i>red onion, nori goma furikake, ginger vinaigrette</i> 12
Caesar <i>romaine, crutons, grana padana</i> 13
Beets and Goat Cheese (v) <i>hazelnut, arugula, sherry vinaigrette</i> 13
Baby Kale (v) <i>quinoa, pomegranate</i> 15
Chinese Chicken Salad <i>napa cabbage, cucumber, carrot, cilantro, cashew, crispy wonton</i> 15

SIDES

Brussel Sprouts <i>bacon, garlic, capers, poached egg</i> 7
Cold Caponata <i>eggplant, zucchini, tomato, garlic, chickpea</i> 7
Spinach (v) <i>sesame, mushroom broth</i> 7
Mashed Potatoes (v) <i>chives</i> 7
Hand Cut Fries (v) <i>house seasoning, aioli, ketchup</i> 5
Tater Tots (v) <i>truffle parmesan, aioli</i> 6

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.