

## STARTERS

---

### OYSTERS

daily selection of east + west coast  
cucumber mignonette, cocktail sauce

### BRANDADE CROQUETTES

saffron ruille 12

### FOCACCIA

herbed yogurt, olive oil 12

### CHARRED CABBAGE CEASAR

smoked ceasar dressing, pickled pink  
shrimp, parmesan, bonito flakes 21

### BUTTERED SNOW CRAB

uni butter, house brioche, lime 48

## EGGS

---

### SOFT SCRAMBLE

summer truffles, grana padano, house brioche 22

### NAVE BAKED EGGS

spanish pisto, parmesan, two eggs, filone 18

### CRAB BENEDICT

jumbo lump crab, brioche, hollandaise 22

### CARBONARA

strozzapreti, guanciale, smoked pecorino,  
poached egg 23

### DUCK HASH BROWN

duck confit, crispy potato pave, sunny-side up egg,  
mushroom conserva 24  
add foie gras 20  
add summer truffles 16

## ENTREES

---

### RIGATONI BOLOGNESE

veal, pork and beef ragu,  
grana padano 21

### THE SLAMMWICH

scrambled eggs, italian sausage, mortadella,  
crispy potatoes, fontina, house made white  
bread, maple butter 19

### NAVE BUTTER BURGER

double cheeseburger, cheddar, grilled onions,  
bone marrow butter 20

### BLACK GROUPER

fennel salad, orange, pickled chilies,  
'nduja vinaigrette 32

### FRIED CHICKEN & CAVIAR

buttermilk pancake, white bbq, osetra caviar,  
maple syrup 42

### SNAPPER MILANESE

tomato compote, arugula, olive tapenade  
40

## SWEETS

---

### CORNFLAKE FRENCH TOAST

passion fruit curd, raspberry jam 14

### CINNAMON ROLL BUTTERMILK PANCAKES

cream cheese glaze, candied pecans  
14

**NAVÉ**