

SPECIALTIES

STARTERS

HOUSE MADE FRIES 8
HOUSE DIPPING SAUCE

FRIED OYSTERS 16
CHIPOTLE REMOULADE

MOULES MARINIÈRE 18
WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD 14**
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES⁺ 38
GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 28
SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

WINTER ROOT VEGETABLE POT PIE
SAVORY COCONUT MILK GRAVY, PUFF PASTRY TOP,
CRISPY PARSNIP CHIPS

SEASONAL

WINTER SALAD 12**
FIELD GREENS, SPICED PECANS, PEAR, CHEVRE
WARM BACON-APPLE CIDER VINAIGRETTE

ONION SOUP GRATINEE 12
GRUYERE & MOZZARELLA, BAGUETTE,
CRISPY ONIONS

SAUTÉED CALAMARI BRUSCHETTA 14
WHITE BEANS, BABY WATERCRESS, THICK BAGUETTE,
FRESH TOMATO-GARLIC & OLIVE OIL SAUCE

PAN ROASTED DUCK BREAST 30
DUCK CONFIT, CHERRY & BLUE CHEESE STUFFED APPLE
SAUTÉED TURNIPS, BALSAMIC-APPLE CIDER GASTRIQUE

GRILLED HANGER STEAK 34
MUSHROOM AND PARSNIP POTATO TARTIFLETTE WITH BACON,
SAUTÉED BROCCOLINI, PORT WINE-PORCINI DEMI GLACE

CHICKEN AND DUMPLINGS 28
PAN ROASTED HALF CHICKEN, MUSHROOMS, PEARL ONIONS
HOUSE GNOCCHI, CREAMY BACON-TARRAGON JUS

PAN SEARED SCALLOPS 38
WINTER VEGETABLE & PANCETTA HASH,
Chestnut-Bacon Coulis

REGIONAL - VENETO

DUCK CONFIT CACCIATORE 14
MUSHROOMS, OLIVES, PEPPERS, FRESH TOMATO,
HOUSE MADE GNOCCHI

POLPA ALLA GRIGLIA 16
GRILLED OCTOPUS, BRAISED FENNEL,
ROASTED BABY POTATOES, GREMOLATA

'SARDE IN SAOR' ** 14
PAN FRIED SARDINES, OLIVE OIL, CARAMELIZED ONION,
PINE NUTS, TOMATO, UVA PASSA

GRILLED RADICCHIO SALAD ** 14
CANDIED PISTACHIOS, RAISINS, SHAVED RICOTTA SALATA,
ROSEMARY-GARLIC VINAIGRETTE

PAN ROASTED GROUPEL 34
'RISI E BISI' OVER SWEET PEA PUREE,
LEMON-HERB SAUCE

BRACIOLA DI CINGHIALE 38
GRILLED WILD BOAR RACK, ROASTED WILD MUSHROOM &
CELERY ROOT HASH,
TRADITIONAL VENETIAN PEVERADA SAUCE

COTOLETTA 36
PARMESAN CRUSTED POUNDED VEAL CHOP,
HORSE RADISH-ROSEMARY ROASTED POTATOES & MUSHROOMS
ARUGULA, PARMESAN & TOMATO SALAD

SMALL PLATES

FRIED MAC & CHEESE BALLS 10
SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS⁺ 16
WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 14
BEANS, CORN, AVOCADO, QUESO FRESCO,
HONEY-LIME DRESSING

BRUSSELS SPROUTS 12**
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER⁺ 16
HOUSE GROUND SHORT RIB, HANGER & SIRLOIN BLEND,
FRESH BAKED POTATO ROLL, HOUSE CHIPS
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

MARKET FISH TACOS 14
CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 14
KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO⁺ 16
BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12
HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16
WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +4, ADD ORECCHIETTE +3

HANGER STEAK FAJITAS⁺ 14
ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 18
RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. † THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.

A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE.