

S P E C I A L T I E S

STARTERS

HOUSE MADE FRIES 10
HOUSE DIPPING SAUCE

½ DOZEN FRIED OYSTERS 22
CHIPOTLE REMOULADE

MOULES MARINIÈRE 20
WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 16
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 48
GRILLED 12OZ NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM’S MEATLOAF 36
SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

“CAMPSTYLE” GRILLED TROUT 36
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

BUTTERNUT SQUASH RAVIOLO 28
BUTTERNUT SQUASH & MASCARPONE PUREE FILLED,
MAPLE-SAGE BROWN BUTTER, PEPITAS

A U T U M N

BUTTERNUT SQUASH & PEAR BISQUE 16
MAPLE CRÈME FRAICHE, BRIOCHE CROUTON

AUTUMN SALAD** 16
DRIED CRANBERRIES, PECANS, CRISPY SHALLOTS,
GOAT CHEESE, RED WINE VINAIGRETTE

ROASTED BEET SALAD**16
BABY KALE, CRANBERRIES, TOASTED ALMONDS,
FRIED ESPELLETE GOAT CHEESE,
ORANGE-WHITE BALSAMIC DRESSING

SPICY AHI TUNA POKE+22
NORI SUSHI RICE, SUNOMONO, PICKLED SHITAKES,
WAKAME SALAD, TOBAN DJAN AIOLI,
SESAME-SOY VINAIGRETTE

PAN SEARED DUCK BREAST+34
MAPLE-BUTTERNUT SQUASH PUREE,
DUCK LEG CONFIT-BRUSSELS SPROUT EGG ROLL,
POMEGRANATE GLAZE

PAN SEARED SALMON+38
BRAISED ESCAROLE, WHITE BEANS & CLAMS,
LEMON-PEPPER SAUCE

GRILLED HANGER STEAK+42
GRUYERE ARANCINI, CREAMED SPINACH,
MARSALA-PEPPERCORN SAUCE

SEARED SCALLOPS+ M/P
SWEET POTATO-GUANCIALE HASH, PEAS,
SAFFRON-CAULIFLOWER PUREE, APPLE CIDER GASTRIQUE

T U S C A N Y

CROSTINI TOSCANI 18
CHICKEN LIVER PATE, CAPERS, ONION,
LEMON-ARUGULA SALAD

MALFATTI BURRO E SALVIA 18
SPINACH & RICOTTA GNUDI, ARUGULA,
CRISPY LARDONS, SAGE-BROWN BUTTER

CARCIOFI RITTI 20
BRAISED ARTICHOKEs, PANCETTA, PARMESAN, BREAD CRUMBS,
LEMON-PARSLEY SAUCE

PANZANELLA SALAD 18
BURRATA, CUBED CIABATTA, TOMATOES, CASTELVETRANO OLIVES,
CUCUMBERS, BASIL, DIJON-RED WINE VINAIGRETTE

PAPPARDELLE AL CINGHIALE 36
WILD BOAR RAGU, HOUSE MADE EGG PASTA,
TRUFFLE RICOTTA

CACCIUCCO ALLA LIVORNESE 42
FISHERMAN’S STEW OF SHRIMP, MUSSELS & MONKFISH,
FENNEL, RICH TOMATO BROTH, GARLIC CROSTINI

VEAL OSSOBUCO ALLA FLORENTINE 46
PECORINO SOFT WHITE POLENTA, PANCETTA BRAISED KALE,
HERBED TOMATO JUS

FRICASSEA DI POLLO 32
PEPPERONATA, FRESH BUCATINI,
EGG-YOLK PAN SAUCE, PECORINO

S M A L L P L A T E S

FRIED MAC & CHEESE BALLS 12
SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22
WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 16
BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
JICAMA, CHICK PEAS, HONEY-LIME DRESSING
ADD SHRIMP +5/PC, CHICKEN +6 OR FAJITA BEEF +10

BRUSSELS SPROUTS** 16
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 18
HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16
CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

FRIED CALAMARI**20
JULIENNED VEGETABLES, THAI CHILI SAUCE,
CRUSHED PEANUTS

BULGOGI 16
KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18
BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 16
HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16
WHITE BEANS, GARLIC, CHERRY PEPPERS, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 18
ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20
RED CURRY-COCONUT BROTH

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

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SHARING CHARGE: ADDITIONAL \$4 FOR APPETIZERS OR SALADS/\$8 FOR ENTREES