

Appetizer

Butternut Squash Soup 8.5

Toasted Pepita Seeds, Caramelized Onion, Goat's Cheese, Pumpkin Seed Oil

Arugula Salad 11

Arugula, Tomato, Cannellini Beans, Red Onions, Shaved
Parmigiano Reggiano, Lemon Dressing

Charred Octopus 16

Chick Peas, Tomatoes, Celery

Yellowtail Crudo 15

Artichoke, Calabrian chile, Taggiasca Olives

Shrimp Cocktail 12

Traditional Garnishes

Oysters 12

½ Dozen on the Half Shell, Traditional Garnishes

Cheese Selections

Choose any Three 16

Crostini, Fig Marmalade, Fresh Fruit & Honey

Vermont Farmstead Lillé Bébé Coulommier / Cow / Pasteurized / Vermont

Point Reyes Bay Blue / Cow / Pasteurized / California

Cypress Grove Humbolt Fog / Goat / Pasteurized / California

Aurora Manchego D.O. / Sheep / Pasteurized / Spain

Il Forteto Pecorino Toscano D.O.P. / Sheep / Pasteurized / Italy

Mains

Crab Cakes 29

Corn & Vegetable Sauté, Tomato Fondue, Fingerling Potatoes

Skuna Bay Salmon 26

Celeriac, Cabbage, Potato, Bacon & Thyme

Halibut 29

Green Curry Eggplant, Spinach, Gingered Tomato Chutney

Chianti Braised Short Ribs 29

Celery Root~Potato Puree, Baby Turnips, Potato Guarfrette

Simply Grilled

We use Local, Dry Aged & Grass Fed Roseda Farms Beef, Amish Pennsylvania Chickens & Wisconsin Milk Fed Veal

Salmon 25

Filet Mignon 38

NY Strip 37

Veal Chop 45

Chicken Breast 24

Choice of:

Bordelaise Sauce / Tomato Buerre Blanc / Brandy Peppercorn Cream
Sauce / Rosemary~Garlic Sauce

On the Side

Brussels Sprouts 9

Yogurt, Lemon, Pomegranate, Mint, Sumac

Polenta 9

Parmigiana, Black Pepper, Fried Cage Free Hen Egg

Potato Puree 7

Yukon Golds, South Mountain Creamery Milk & Butter

Spaghetti Squash 9

Sage, Brown Butter, Pine Nuts, Robiola