

Appetizers

Kale Salad, Parmesan, Lemon 17

Pear Endive Salad

Honey Crisp Apple, Blue Cheese, Pecans 17

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade* 23

Crispy Salmon Sushi

Chipotle Mayonnaise, Soy Honey* 20

Butternut Squash Soup

Wild Mushrooms and Chives 16

Crispy Calamari

Citrus-Chili Dip 17

Pizza and Pasta

Tomato and Mozzarella Pizza with Basil 16

Black Truffle and Fontina Pizza 21

Rigatoni and Meatballs, Smoked Tomato Ragu 28

Chef/Proprietor Jean-Georges Vongerichten
Chef de Cuisine Drew Hiatt

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may
increase your risk of food-borne illness especially if you have certain medical conditions

Entrées

Garden Vegetable Brown Rice Bowl

Salsa Verde, Chervil 27

Baked Salmon, Truffle Vinaigrette

Mashed Potatoes, Brussel Sprouts* 34

Roasted Hake with Maple-Celeriac Purée

Pink Peppercorn Vinaigrette* 33

Crispy Maine Lobster

Buttery Cabbage, Scallion, Jalapeno, Lemon 46

Cheeseburger with Frizzled Onions

House-Made Pickles, Fries* 23

Organic Roasted Chicken

Fall Vegetables, Mustard Sauce 35

Grilled Lamb Chops, Aleppo Pepper Sauce

Broccoli Spätzle* 40

NY Strip Steak

Gingered Shiitakes, Soy-Caramel Emulsion* 39

Simply Cooked

Atlantic Salmon* 29

Roasted Hake* 31

Organic Chicken 32

Grilled Lamb Chops* 38

NY Strip Steak* 37

Sides 10

Roasted Romanesco, Brussel Sprouts, Balsamic and Herbs

Mashed Potatoes, Sea Salt, Black Pepper

French Fries and Herbs