

Appetizers

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade* 23
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 20
Ricotta with Fig Jam and Grilled Bread 18
Broccoli and Kale Salad, Soft Boiled Egg, Croutons and Parmesan* 20
Beets with Goat Cheese, Chervil and Black Pepper 18
Lentil Soup, Herbs and Parmesan 17
Gulf Shrimp, House Bacon, Bartlett Pear and Mustard *20
Pretzel Dusted Calamari, Mustard Aioli 16

Pizza and Pasta

Mozzarella Pizza, Tomatoes, Chili Flakes and Basil 17
Black Truffle and Fontina Cheese Pizza 21
Paccheri and Meatballs
Smoked Tomato Ragu, Parmesan Cheese* 28
Parmesan Risotto
Fall Mushrooms and Herbs 22/32
Squid Ink Linguini and Clams
Chilies and Parsley 32

Sides 10

Caramelized Brussels with Smoked Bacon, Pear and Chervil
Grilled Rapini, Olive Oil and Chile Flakes
French Fries with Herbs
Mashed Potatoes

Entrees

Fall Vegetables
Grains, Salsa Verde and Lime 28
Porcini Crusted Salmon
Warm Leek Vinaigrette Herbs* 36
Local Striped Bass
Roasted Cabbage, Fresno Curry and Lime 37
Roasted Maine Lobster
Lemon Braised Celeriac, Mushroom-Yuzu Vinaigrette 46
Grass Fed Cheddar Cheeseburger
Yuzu Pickles, Russian Dressing, Crispy Onions and French Fries* 24
Organic Roasted Chicken
Fall Vegetables, Mustard Emulsion and Tarragon 34
Prosciutto Wrapped Pork Chop
Glazed Mushrooms, White Wine and Sage* 36
Grilled Lamb Chops
Mushroom Bolognese, Rapini, Pecorino * 44
Pepper Crusted New York Strip
Potato Gnocchi, Brussels Sprouts and Sage* 40

Simply Cooked

Atlantic Organic Salmon* 29
Local Striped Bass* 31
Organic Chicken* 26
Grilled Lamb Chops* 38
NY Strip Steak* 36