

Appetizers

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade* 23
Green Chickpea Hummus, Fermented Chili, Pita and Crudite 18
Burrata, Strawberry Compote, Arugula, Black Pepper and Basil 20
Kale Salad, Parmesan, Lemon, Sourdough Croutons 17
Farm Greens Salad, Fine Herbs, Mustard Vinaigrette 16
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 20
Black Sea Bass Sashimi, Snap Pea Salad, Buttermilk Vinaigrette* 20
Sweet Pea Soup, Parmesan Foam, Sourdough Croutons 16
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
Squid Ink Linguini and Clams
Chilies and Parsley 32

Sides 10

Grilled Asparagus, Black Garlic Vinaigrette and Lemon
Spring Peas, Fava Beans and Pickled Ramps
French Fries
Mashed Potatoes

Entrees

Summer Vegetables
Grains, Salsa Verde and Lime 28
Roasted Organic Salmon
Corn, Scallions, Fragrant Lime-Corn Broth* 34
Steamed Striped Bass
Green Olive Dressing, Grilled Spring Onion and Spinach 37
Roasted Maine Lobster
Sweet and Spicy Pepper Sauce, Peas and Mint 46
Grass Fed Cheddar Cheeseburger
Yuzu Pickles, Russian Dressing, Crispy Onions and French Fries* 24
Parmesan Crusted Chicken
Artichokes, Lemon-Basil Sauce 34
Crispy NY State Duck Breast
Slow Roasted Tomato, Sour Cherry Mole* 38
Grilled Lamb Chops with Smoked Chili Glaze
Garden Asparagus, Sweet Onion Compote* 44
Caramelized Beef Tenderloin
Buttery Hot Sauce, Gold Bar Squash with Parmesan* 42

Simply Cooked

Atlantic Organic Salmon* 29
Local Striped Bass* 31
Organic Chicken* 26
Grilled Lamb Chops* 38
Beef Tenderloin* 36