

Appetizers

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade* 23
- Green Chickpea Hummus, Fermented Chili, Pita and Crudite 18
- Ricotta with Fig Jam and Grilled Bread 18
- Broccoli and Kale Salad, Soft Boiled Egg, Croutons and Parmesan* 20
- Sucrine Salad, Arugula, Avocado and Spicy Corn Vinaigrette 19
- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 20
- Fluke Sashimi with Crushed Olives, Lemon and Chile* 22
- Lentil Soup, Herbs and Parmesan 17
- 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
- Garganelli with Spicy Sungold Tomato Sauce
- Ricotta and Eggplant 28

Sides 10

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

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Drew Hiatt

Entrees

- Summer Vegetables
- Grains, Salsa Verde and Lime 28
- Porcini Crusted Salmon
- Warm Leek Vinaigrette Herbs* 36
- Black Sea Bass
- Green Olive Dressing, Grilled Onion and Spinach 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
- Artichokes, Lemon-Basil Sauce 34
- Prosciutto Wrapped Pork Chop
- Glazed Mushrooms, White Wine and Sage* 36
- Grilled Lamb Chops
- Mushroom Bolognese, Rapini, Pecorino * 44
- New York Strip
- Carrots, Sorreno Chile, Miso-Mustard Sauce* 40

Simply Cooked

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

*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