

## **Appetizers**

- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey\* 19
- Burrata with Rhubarb Jam, Arugula, Black Pepper and Shiso 19
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade\* 23
- Sucrine Salad, Blue Cheese Dressing, Spring Peas, Bacon and Mint 17
- Kale Salad, Parmesan, Lemon, Sourdough Croutons 17
- Thai Spiced Broccoli Soup, Coconut and Lime 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
- House-Made Tagliatelle
- Mushrooms, Charred Jalapeno, Parmesan and Herbs 24

## **Sides 10**

- Grilled Broccoli Rabe, Olive Oil and Chili Flakes
- Spring Peas, Fava Beans and Pickled Ramps
- French Fries
- Mashed Potatoes

## **Entrees**

- Beluga Lentils, Chili Oil and Black Vinegar, Sweet Potato Broccoli and Cilantro Stems 27
- Seared Organic Salmon
- Potato Puree, Spring Vegetables, Basil Vinaigrette\*34
- Spice Crusted Black Sea Bass
- Pearl Onions, Fava Beans, Sweet and Sour Jus\* 37
- Roasted Maine Lobster
- Potato Gnocchi, Morels, Ramp Pudding\* 46
- Grass Fed Cheeseburger
- Brie Cheese, Truffle Aioli and French Fries\* 24
- Parmesan Crusted Chicken
- Artichokes, Lemon-Basil Sauce\* 34
- Crispy NY State Duck Breast
- Glazed Rhubarb, Chanterelles and Grainy Mustard Sauce\* 38
- Grilled Rack of Lamb
- Broccoli Spaetzle, Aleppo Chile Emulsion \* 44
- Caramelized Beef Tenderloin
- White Asparagus, Buttery Hot Sauce, Herbs and Flowers \* 42

## **Simply Cooked**

- Atlantic Salmon\* 29
- Roasted Black Sea Bass\* 31
- Organic Chicken\* 26
- Grilled Lamb Chops\* 38
- Beef Tenderloin\* 36