

SNACKS & SHARING

Soup of the Day ~ 9

chef's whim...made fresh daily

Seasonal Spreads with naan bread ~ 12 v

- crushed avocado / toasted seeds
- whipped ricotta / brown butter honey
- hummus / pickled beets / za'atar

Burrata Mozzarella ~ 12

fig & red onion jam / saba / breadcrumb sprinkle

House Potato Chips ~ 9

fresh kettle chips / three cheese fondue / chives / cracked pepper

Smoked Chicken Quesadilla ~ 12

cheddar / brie / tart apple / horseradish creme

Seared Tuna* ~ 16 GF

seared sashimi-grade tuna / cucumber / ponzu tobiko / wasabi dressing

Wild Mushroom Pizzette ~ 14 v

market mushrooms / boursin cheese / fresh herbs / truffle oil / baked pretzel baguette

Ocean Escabeche ~ 16 GF

calamari / crab / scungilli / baby shrimp / fennel / red onion / celery hearts / lemon / EVOO

Filet Mignon Sliders* ~ 15

prime butcher's steak / bleu cheese / onion marmalade / aioli / frites

Grilled Octopus ~ 14 GF

cherry tomatoes / red onion / dill / lemon / EVOO

Jumbo Shrimp ~ 4 each

spicy house cocktail sauce

Cheese & Charcuterie ~ 19

'nduja / fennel salumi / capocollo / bleu crusted goat / pecorino Toscano / double creme brie / dried fruit / olives

Mac & Cheese ~ 14

fontina / muenster / cheddar / herbed bread crumbs

SALADS

Asian Pear & Arugula ~ 12 GF

medjool dates / gorgonzola / salted almonds / red wine vinaigrette

Baby Iceberg Wedges ~ 14 GF

house-cured bacon / cherry tomatoes / everything chia / crunchy shallots / avocado ranch

Tricolore ~ 13

crispy molten brie & kumquat marmalade pastry / beets / crushed pistachios / red wine vinaigrette

Chopped ~ 14 GF

cucumber / tomato / red onion / radicchio / roasted peppers / chick peas / pecorino / salami / herb vinaigrette

Salad Additions prime butcher's steak* ~8 chilled jumbo shrimp ~9 grilled chicken breast ~7



Executive Chef / Partner Henry Freidank, III