

SALADS

add chicken 15, salmon 19, shrimp 19, or ny strip steak 22

CAESAR 20

parmesan cheese, sourdough croutons

ASPARAGUS & AVOCADO 22

pecorino cheese, pistachios

SHAVED BROCCOLI & KALE 22

grainy mustard dressing, parmesan cheese, hard boiled egg

GRAIN SALAD 20

spring vegetables, goat cheese

APPETIZERS

CRISPY SALMON SUSHI 28

chipotle emulsion, soy glaze

BURRATA & RHUBARB 26

rhubarb compote, rocket leaves, basil, toasted sourdough

SPRING PEA SOUP 20

parmesan foam, croutons

MEATBALLS 20

smoked chili tomato ragu, parmesan cheese
grilled sourdough

PIZZA

TOMATO & MOZZARELLA 25

basil, chili flakes

BROCCOLI RABE & CHORIZO 26

fontina, parmesan & mozzarella cheese

B.E.C. 26

crispy bacon, organic egg, three cheese

YELLOWFIN TUNA TARTARE 28

ginger dressing, avocado, radish

HALF ROASTED CAULIFLOWER 18

turmeric tahini, cous cous

CRISPY CALAMARI 25

parmesan cheese, lemon, salsa verde

PEA & SMOKED MOZZARELLA 26

fontina cheese, pickled chili, mint

BLACK TRUFFLE 31

fontina cheese, organic egg

ENTREES

SEARED SALMON 42

spring peas, ginger scallion

FISH & CHIPS 34

tartar sauce, lemon, pea shoots

TAGLIATELLE WITH MUSHROOM BOLOGNESE 34

pecorino cheese, chili oil

ROASTED CAULIFLOWER 28

turmeric tahini, cous cous

SHRIMP & PEA RISOTTO 38

puffed rice, dill

PARMESAN CRUSTED ORGANIC CHICKEN BREAST 40

artichoke, lemon-basil butter

ROASTED BEEF TENDERLOIN 59

sautéed spinach, buttery habanero

CHEDDAR CHEESEBURGER 32

yuzu pickles, frizzled onions

RIGATONI WITH MEATBALLS 34

smoked chili tomato ragu, parmesan cheese

TURKEY BURGER 29

roasted peppers, smoky aioli

SIDES

FRENCH FRIES 14

herbs

MASHED POTATOES 14

sweet butter

ASPARAGUS 14

fontina cheese, prosciutto

SPRING PEAS 14

smoked butter, mint

GRILLED BROCCOLI RABE 14

lemon, chili

DESSERT

BITTERSWEET CHOCOLATE PUDDING 16

chantilly cream

WARM CHOCOLATE CAKE 18

vanilla ice cream

CARROT CAKE 14

cream cheese frosting

RHUBARB COBBLER 18

pistachio ice cream

JUMBO CHOCOLATE CHIP COOKIE 14

sea salt

SORBET & ICE CREAM 12

cinnamon, salted caramel, vanilla or pistachio ice cream
blood orange, passion fruit, coconut yogurt or pomegranate
sorbet

Before placing your order please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Executive Chef Bishow Adhikari - Chef Proprietor Jean-Georges Vongerichten