

APPETIZERS

CRISPY SALMON SUSHI 28
chipotle emulsion, soy glaze
BURRATA 26
strawberry compote, basil, olive oil
CORN SOUP 20
avocado, chili, lime

YELLOWFIN TUNA TARTARE 28
ginger dressing, avocado, radish
CRISPY CALAMARI 23
citrus dipping sauce, pickled chili, basil
MEATBALLS 21
smoked chili tomato ragu, parmesan cheese grilled sourdough bread

SALADS

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

CAESAR 21
parmesan cheese, sourdough croutons
CHOPPED 20
salami, green olives, cherry tomato, chickpeas, celery peppers, provolone cheese, pepperoncini champagne vinaigrette

SHAVED BROCCOLI AND KALE 23
grainy mustard dressing, parmesan cheese, hard boiled egg
SUCRENE AND ARUGULA 20
avocado, radish, spicy corn vinaigrette

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

BLACK TRUFFLE 31
fontina cheese, organic egg
SQUASH 28
ricotta, sicilian oil

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server or a manager if you have any allergies.

ENTREES

CAMPANELLI 32
sungold tomato and eggplant, ricotta cheese
PARMESAN MUSHROOM RISOTTO 34
spring mushrooms, parmesan cheese, micro herbs black pepper
ROASTED CAULIFLOWER half 19/ whole 29
turmeric tahini, cous cous
FISH AND CHIPS 34
tartar sauce, lemon, pea shoots
CORN NUT CRUSTED SALMON 42
corn broth, corn, chili oil

TURKEY BURGER 29
roasted peppers, smoky aioli, sesame seed bun
CHEDDAR CHEESEBURGER 32
yuzu pickles, frizzled onions, sesame seed bun
RIGATONI WITH MEATBALLS 34
smoked chili tomato ragu, parmesan cheese
PARMESAN CRUSTED ORGANIC CHICKEN BREAST 40
artichokes, lemon basil butter
BRANDT FARMS BEEF TENDERLOIN 59
broccoli rabe, mashed potato, house-made sriracha

SIDES

FRENCH FRIES 14	ROASTED SUMMER SQUASH 14	TENDER GREEN BEANS 14
herbs	crushed herbs	lemon
MASHED POTATOES 14	SAUTEED CORN 14	
sweet butter	lime, chili	

DESSERT

BITTERSWEET CHOCOLATE PUDDING 16	STRAWBERRY SUNDAE 14
whipped cream	honey brioche, makrut lime meringue
WARM CHOCOLATE CAKE 18	JUMBO CHOCOLATE CHIP COOKIE 14
vanilla ice cream	sea salt
CARROT CAKE 14	ICE CREAM & SORBET 12
cream cheese frosting	ice cream: vanilla, pistachio and salted caramel sorbet: coconut, strawberry and passion fruit

Chef Proprieter Jean-Georges Vongerichten