

APPETIZERS

CRISPY SALMON SUSHI 28	YELLOWFIN TUNA TARTARE 28
chipotle emulsion, soy glaze	ginger dressing, avocado, radish
BURRATA 26	CRISPY CALAMARI 23
cranberry compote, olive oil and toasted sourdough bread	citrus dipping sauce, pickled chili, basil
BUTTERNUT SQUASH SOUP 20	MEATBALLS 21
wild mushroom, shallots, chives	smoked chili tomato ragu, parmesan cheese grilled sourdough bread

SALADS

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

CAESAR 21	SHAVED BROCCOLI AND KALE 23
parmesan cheese, sourdough croutons	grainy mustard dressing, parmesan cheese, hard boiled egg
CHOPPED 20	ARUGULA AND BRUSSELS SPROUTS 20
salami, green olives, cherry tomato, chickpeas, celery, peppers provolone cheese, pepperoncini, champagne vinaigrette	manchego cheese, dill and green olive dressing

PIZZA

TOMATO & MOZZARELLA 25	BLACK TRUFFLE 31
basil, chili flakes	fontina cheese, organic egg
BROCCOLI RABE & CHORIZO 26	VEGETABLE AND CRUSHED TOMATO 28
fontina, parmesan & mozzarella cheese	basil, chili flakes
B.E.C. 26	
crispy bacon, organic egg, three cheese	

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	TURKEY BURGER 29
caramelized brussels sprouts, basil-pistachio pesto	roasted peppers, smoky aioli, sesame seed bun
MUSHROOM RISOTTO 34	CHEDDAR CHEESEBURGER 32
parmesan cheese, herbs, black pepper	yuzu pickles, frizzled onions, sesame seed bun
ROASTED CAULIFLOWER half 19/ whole 29	RIGATONI WITH MEATBALLS 34
turmeric tahini, cous cous	smoked chili tomato ragu, parmesan cheese
FISH AND CHIPS 34	PARMESAN CRUSTED ORGANIC CHICKEN BREAST 40
tartar sauce, lemon, pea shoots	artichokes, lemon-basil butter
SESAME CRUSTED SALMON 42	BRANDT FARMS BEEF TENDERLOIN 59
passion fruit, spinach, black olive	broccoli rabe, mashed potato, house-made sriracha

SIDES

FRENCH FRIES 14	GRILLED BROCCOLI RABE 14	SAUTÉED MUSHROOMS 14
herbs	lemon	white wine, sage
MASHED POTATOES 14	BRUSSELS SPROUTS 14	
sweet butter	pecorino cheese, chili	

DESSERT

ALMOND CAKE 16	SPICED PUMPKIN CRÈME BRULÉ 14
poached pear, crème fraîche	pomegranate sorbet
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, pomegranate and passion fruit

Chef Proprieter Jean-Georges Vongerichten