APPMVARS

CRISPY SALMON SUSHI 28

chipotle emulsion, soy glaze

BURRATA 26

cranberry compote, olive oil and toasted sourdough bread

BUTTERNUT SQUASH SOUP 20

wild mushroom, shallots, chives

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



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

ARUGULA AND BRUSSELS SPROUTS 20

manchego cheese, dill and green olive dressing

PIMA

TOMATO AND MOZZARELLA 25

basil, chili flakes

BROCCOLI RABE AND CHORIZO 26

fontina, parmesan and mozzarella cheese

B.E.C. 26

crispy bacon, organic egg, three cheese

VEGETABLE AND CRUSHED TOMATO 28

basil, chili flakes

BLACK TRUFFLE 31

fontina cheese, organic egg

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.

DANK BOOS

CAMPANELLI 32

caramelized brussels sprouts, basil-pistachio pesto

FISH AND CHIPS 34

tartar sauce, lemon, pea shoots

ROASTED CAULIFLOWER half 19/ whole 29

turmeric tahini, cous cous

TURKEY BURGER 29

roasted peppers, smokey aioli, sesame seed bun

CHEDDAR CHEESEBURGER 32

yuzu pickles, frizzled onions, sesame seed bun

RIGATONI WITH MEATBALLS 34

smoked chili tomato ragu, parmesan cheese



FRENCH FRIES 14

GRILLED BROCCOLI RABE 14

SAUTÉED MUSHROOMS 14

sweet butter

MASHED POTATOES 14

BRUSSELS SPROUTS 14

pecorino cheese, chili

white wine, sage

DESSERT

ALMOND CAKE 16

poached pear, crème fraîche

WARM CHOCOLATE CAKE 18

vanilla ice cream

cream cheese frosting

CARROT CAKE 14

SPICED PUMPKIN CRÈME BRULÉ 14

pomegranate sorbet

JUMBO CHOCOLATE CHIP COOKIE 14

ICE CREAM AND SORBET 12

ice cream: vanilla, pistachio and salted caramel sorbet: coconut, pomegranate and passion fruit

Chef Proprieter Jean-Georges Vongerichten