

# APPETIZERS

## CRISPY SALMON SUSHI 28

chipotle emulsion, soy glaze

## BURRATA 26

citrus salad, basil and toasted sourdough bread

## BUTTERNUT SQUASH SOUP 20

wild mushroom, chives

## YELLOWFIN TUNA TARTARE 28

ginger dressing, avocado, radish

## CRISPY CALAMARI 23

citrus dipping sauce, pickled chili, basil

## MEATBALLS 23

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 26

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 23

manchego cheese, dill and green olive dressing

# PIZZA

## TOMATO & MOZZARELLA 26

basil, chili flakes

## BROCCOLI RABE & CHORIZO 28

fontina, parmesan & mozzarella cheese

## B.E.C. 28

crispy bacon, organic egg, three cheese

## BLACK TRUFFLE 31

fontina cheese, organic egg

## VEGETABLE AND CRUSHED TOMATO 28

basil, chili flakes

# ENTREES

## CAMPANELLI 32

caramelized brussels sprouts, basil-pistachio pesto

## MUSHROOM RISOTTO 34

parmesan cheese, herbs, black pepper

## ROASTED CAULIFLOWER half 21/ whole 32

turmeric tahini, cous cous

## FISH AND CHIPS 35

tartar sauce, lemon, pea shoots

## SESAME CRUSTED SALMON 44

passion fruit, spinach, black olive

## TURKEY BURGER 32

roasted peppers, smoky aioli, sesame seed bun

## CHEDDAR CHEESEBURGER 34

yuzu pickles, frizzled onions, sesame seed bun

## RIGATONI WITH MEATBALLS 36

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

herbs

## GRILLED BROCCOLI RABE 14

lemon

## SAUTÉED MUSHROOMS 14

white wine, sage

## MASHED POTATOES 14

sweet butter

## BRUSSELS SPROUTS 14

pecorino cheese, chili

# DESSERT

## ALMOND CAKE 16

poached pear, crème fraîche

## WARM CHOCOLATE CAKE 18

vanilla ice cream

## CARROT CAKE 14

cream cheese frosting

## PASSION FRUIT PAVLOVA 14

whipped cream, passion fruit sorbet

## JUMBO CHOCOLATE CHIP COOKIE 14

sea salt

## ICE CREAM & SORBET 12

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

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.

Chef Proprieter Jean-Georges Vongerichten