

APPETIZERS

CRISPY SALMON SUSHI 28

chipotle emulsion, soy glaze

BURRATA 26

strawberry compote and toasted sourdough bread

PEA SOUP 20

carrots, mint

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

WARM ASPARAGUS 26

truffle vinaigrette, avocado, enoki mushroom, hollandaise

SHAVED BROCCOLI AND KALE 23

grainy mustard dressing, parmesan cheese, hard boiled egg

ENDIVE AND SUGAR SNAP PEA 23

parmesan cheese and herbs

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

ASPARAGUS AND SPRING ONION 28

lemon and black pepper

ENTREES

TROMPETTI, 32

mushroom walnut bolognese, celery, mint

ASPARAGUS RISOTTO 34

mushroom vinaigrette, parmesan cheese and herbs

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

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

ROASTED ASPARAGUS 14

olive oil, basil and lemon

DESSERT

RHUBARB COBBLER 16

pistachio ice cream

WARM CHOCOLATE CAKE 18

vanilla ice cream

CARROT CAKE 14

cream cheese frosting

STRAWBERRY SUNDAE 14

strawberry ice cream and sorbet, brioche croutons
lime meringue

JUMBO CHOCOLATE CHIP COOKIE 14

sea salt

ICE CREAM AND SORBET 12

ice cream: vanilla, pistachio, salted caramel
sorbet: coconut, strawberry, rhubarb-yuzu

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