

# APPETIZERS

## CRISPY SALMON SUSHI 28

chipotle emulsion, soy glaze

## BURRATA 26

strawberry compote and toasted sourdough bread

## SPRING PEA SOUP 20

carrots, mint, chili

## YELLOWFIN TUNA TARTARE 28

ginger dressing, avocado, radish

## CRISPY CALAMARI 23

citrus dipping sauce, pickled chili, basil salt

## 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

## GREEN ASPARAGUS AND AVOCADO 26

toasted crushed pistachios, pecorino fresco, lime and lovage

## SHAVED BROCCOLI AND KALE 23

grainy mustard dressing, parmesan cheese, hard-boiled egg

## ESCAROLE AND STRAWBERRY 23

fresh goat cheese and basil

# 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, couscous

## FISH AND CHIPS 35

tartar sauce, lemon, pea shoots

## CRISPY SKIN SALMON 44

strawberry lemon emulsion, caramelized fennel

## RIGATONI WITH MEATBALLS 36

smoked chili tomato ragu, parmesan cheese

## CRISPY FRIED CHICKEN SANDWICH 32

cherry pepper mayonnaise, yuzu pickles, sesame seed bun

## CHEDDAR CHEESEBURGER 34

yuzu pickles, frizzled onions, sesame seed bun

## PARMESAN CRUSTED ORGANIC CHICKEN BREAST 40

artichokes, lemon-basil butter

## BRANDT FARMS ROASTED BEEF TENDERLOIN 59

spring peas, crunchy potatoes, mustard sauce

# SIDES

## FRENCH FRIES 14

herbs

## GRILLED BROCCOLI RABE 14

lemon, chili flakes

## ASSORTED SPRING PEAS 14

shallots and smoked butter

## MASHED POTATOES 14

sweet butter

## ROASTED ASPARAGUS 14

nicoise olives, basil and lemon

## CRISPY MACARONI AND CHEESE 14

sharp cheddar, fontina and  
comte cheese

# 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, honey brioche croutons  
lime meringue

## JUMBO CHOCOLATE CHIP COOKIE 14

sea salt

## ICE CREAM AND SORBET 12

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

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.

To ensure seamless service for larger gatherings, a 20% gratuity will be automatically applied to parties of 8 or more.

Chef Proprieter Jean-Georges Vongerichten