

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 AND MOZZARELLA 26

basil, chili flakes

BROCCOLI RABE AND CHORIZO 28

fontina, parmesan and mozzarella cheese

B.E.C. 28

crispy bacon, organic egg, three cheese

ASPARAGUS AND SPRING ONION 28

lemon and black pepper

BLACK TRUFFLE 31

fontina cheese, organic egg

ENTREES

TROMPETTI 32

mushroom walnut bolognese, celery, mint

FISH AND CHIPS 35

tartar sauce, lemon, pea shoots

ROASTED CAULIFLOWER half 21/ whole 32

turmeric tahini, cous cous

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

SIDES

FRENCH FRIES 14

herbs

MASHED POTATOES 14

sweet butter

GRILLED BROCCOLI RABE 14

lemon, chii flakes

ASSORTED SPRING PEAS

shallots and smoked butter

CRISPY MACARONI AND CHEESE 14

sharp cheddar, fontina and
comte cheese

ROASTED ASPARAGUS 14

nicoise olives, 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, 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