

APPETIZERS

CRISPY SALMON SUSHI 28	YELLOWFIN TUNA TARTARE 28
chipotle emulsion, soy glaze	ginger dressing, avocado, radish
BURRATA 26	CRISPY CALAMARI 23
meyer lemon jam, basil, grilled sourdough bread	citrus dipping sauce, pickled chili, basil salt
BUTTERNUT SQUASH SOUP 20	MEATBALLS 23
crispy chickpeas, black lime	smoked chili tomato ragu, parmesan cheese grilled sourdough bread

SALADS

add chicken 15, salmon 19, shrimp 19 or ny strip steak 22

CAESAR 21	SHAVED BROCCOLI AND KALE 23
parmesan cheese, sourdough croutons	grainy mustard dressing, parmesan cheese, hard-boiled egg
SPICY THAI SLAW 26	SUCRENE AND ARUGULA 23
asian pear, crispy shallots, mint	fine herbs, mustard vinaigrette

PIZZA

TOMATO & MOZZARELLA 26	BLACK TRUFFLE 31
basil, chili flakes	fontina cheese, organic egg
BROCCOLI RABE & CHORIZO 28	SPINACH & HERBS 28
fontina, parmesan & mozzarella cheese	goat cheese feta, fontina, parmesan, parsley oil
B.E.C. 28	
crispy bacon, organic egg, three cheese	

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.

ENTREES

CAMPANELLE 32	RIGATONI WITH MEATBALLS 36
spicy vodka sauce	smoked chili tomato ragu, parmesan cheese
ROASTED CAULIFLOWER half 21/ whole 32	CRISPY FRIED CHICKEN SANDWICH 32
turmeric tahini, couscous	cherry pepper mayonnaise, yuzu pickles, sesame seed bun
FISH AND CHIPS 35	CHEDDAR CHEESEBURGER 34
tartar sauce, lemon, pea shoots	yuzu pickles, frizzled onions, sesame seed bun
STEAMED BLACK BASS 48	PARMESAN CRUSTED ORGANIC CHICKEN BREAST 40
wild mushrooms, spiced broth, lime, sesame, rosemary	artichokes, lemon-basil butter
SLOW COOKED SALMON 44	CARMELIZED BEEF TENDERLOIN 59
bok choy, chili vinaigrette	carrots, miso mustard sauce

SIDES

FRENCH FRIES 14	GRILLED BROCCOLI RABE 14	ROASTED CARROTS 14
herbs	lemon, chili flakes	garlic, paprika
MASHED POTATOES 14	SWEET POTATO 14	CRISPY MACARONI AND CHEESE 14
sweet butter	dried chili butter	sharp cheddar, fontina and comte cheese

DESSERT

CINNAMON APPLE PIE 16	BUTTERSCOTCH PUDDING 14
green apple sorbet	caramel sauce, whipped crème fraiche
WARM CHOCOLATE CAKE 18	JUMBO CHOCOLATE CHIP COOKIE 14
vanilla ice cream	sea salt
CARROT CAKE 14	ICE CREAM AND SORBET 12
cream cheese frosting	vanilla, pistachio or salted caramel ice cream coconut, strawberry or apricot sorbet

Chef Proprieter Jean-Georges Vongerichten