



APPETIZERS

- PAN SEARED MINI CRAB CAKES TOPPED WITH A ROASTED JALAPENO AND PRESERVED LEMON TARTAR SAUCE 16**
- OCTOPUS CEVICHE WITH SPICY MANGO COULIS AND WASABI TOBIKO 16**
- SMASHED CRISPY GOLD POTATOES WITH CHIPOTLE LIME AIOLI 9**
- STICKY ASIAN STYLE CHICKEN WINGS WITH SCALLIONS AND SESAME SEEDS 16**
- BAKED RABBIT MEATBALLS SERVED WITH WHOLE GRAIN MUSTARD SAUCE AND CANDIED BLACK CHERRIES 20**
(CONTAINS BACON)
- SPREAD TRIO: SERVED WITH CROSTINIS AND HOUSEMADE TORTILLA CHIPS 14**
-WHIPPED RICOTTA WITH ROASTED OLIVES AND ROASTED RED PEPPER
-ROASTED CAULIFLOWER HUMMUS
-GOAT CHEESE JALAPENO AND CRANBERRY

LUNCH ENTREE'S

- SERVED WITH OUR HOUSE CUT BELGIAN FRIES OR WAFFLE POTATO CHIPS AND DILL PICKLE
- BEEF SHORT RIB GRILLED CHEESE 15**
SLOW COOKED BEEF SHORT RIBS, SMOKED CHEDDAR, PICKLED HEIRLOOM TOMATO AND CALABRIAN PEPPER MAYO, ON FOCACCIA
- MUSHROOM "CHEESESTEAK" SANDWICH 14**
GRILLED PORTOBELLO MUSHROOM TOPPED WITH SAUTEED ONIONS AND PEPPERS, ARUGULA PESTO AIOLI AND PROVOLONE CHEESE ON FOCACCIA BREAD
- TRIBECA SMASHED BURGER 16**
8OZ SMASHED BURGER, ROASTED TOMATO AIOLI, BACON JAM, CHEDDAR CHEESE, LETTUCE, HEIRLOOM TOMATO, RED ONION
- WAGYU BEEF BURGER SLIDERS 18**
MINI WAGYU BURGERS TOPPED WITH TRUFFLE FOIE GRAS, ARUGULA, CARAMELIZED ONION, HEIRLOOM TOMATO
- CHICKEN AND WAFFLE SANDWICH 17**
BUTTERMILK FRIED CHICKEN BETWEEN MAC N CHEESE WAFFLES, HOT HONEY AND PICKLED JALAPEÑO
- CRISPY GOCHUJANG PORK TACOS 14**
PULLED PORK, GOCHUJANG BBQ SAUCE, SHAVED RED CABBAGE, AVOCADO, PICKLED JALAPEÑO
- PANINO ITALIANO 16**
SOPPRESSATA, SALAMI, PROSCIUTTO, ARUGULA, ROASTED RED PEPPERS, EGGPLANT RICOTTA, ROASTED GARLIC AIOLI, SHARP PROVOLONE, TOASTED BAGUETTE
- FLANK STEAK AND FRITES 25**
SERVED WITH TRUFFLE BUTTER

SOUPS

- HOT ITALIAN SAUSAGE AND BEET GREENS SOUP 10**
- FRENCH ONION SOUP WITH CHARRED POBLANO PEPPER TOPPED WITH MELTED CHEDDAR CROSTINI 10**

SALADS

- ADD CHICKEN TO ANY SALAD 10**
- ADD 6OZ FLANK STEAK 12**
- BEET AND BURRATA 15**
MARINATED BURRATA OVER ROASTED BABY GOLD AND RED BEETS FINISHED WITH WHITE BALSAMIC REDUCTION AND ARUGULA PESTO
- TRIBECA GRILLED CAESAR 14**
GRILLED ROMAINE SERVED WITH CRISPY ANCHOVIES, PARMESAN TUILE, PROSCIUTTO CHIPS AND GREMOLATA TOASTED BREAD CRUMBS TOPPED WITH PICKLED SHALLOTS AND CAESAR DRESSING
- ARUGULA SALAD 12**
BABY ARUGULA DRESSED WITH MAPLE BOURBON VINAIGRETTE TOPPED WITH SPICED RED WINE POACHED PEAR, CRUMBLER BLUE CHEESE AND TOASTED ALMONDS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORN ILLNESS. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.