



CHARCUTERIES

CHOICE OF 3 (24) OR 5 (35)

CREATE YOUR OWN BOARD MIX AND MATCH FROM LOCAL AND IMPORTED CURED MEATS AND CHEESES.

SERVED WITH GOLDEN RAISIN AGRODOLCE, FRESH GRAPES, CORNICHONS, WHOLE GRAIN MUSTARD AND FRESH BAKED BREAD. (GLUTEN FREE? WE HAVE OPTIONS!)

PROSCIUTTO DI PARMA, SAN DANIELE ITA

HOT CHORIZO, PALACIOS, SPAIN

HOT CAPICOLLO, FRA'MANI, CA

FENNEL FINOCCHIONA, CREMINELLI, UT

SMOKED CHILI CHEDDAR, GRAFTON VILLAGE, VT

TRUFFLE GOAT CHEESE, CYPRESS GROVE, CA

BLUE CHEESE, GREAT HILL, MA

THREE SISTER BLOOMY RIND CHEESE, NETTLE

MEADOW, NY

ADD ONS: 3

OLIVE AND RED PEPPER WHIPPED RICOTTA	EVOO ROASTED GARLIC BULB
ROASTED CAULIFLOWER HUMMUS	BACON JAM
JALAPEÑO CRANBERRY GOAT CHEESE	CANDIED PECAN
FIG JAM	HOUSE MADE PEACH MARMALADE
HERB ROASTED OLIVES	ROASTED BLACK MISSION FIGS
HONEYCOMB 6	

(GLUTEN FREE CRACKERS AVAILABLE)

SALADS

BEET AND BURRATA 15 GF

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 14 GF

BABY ARUGULA DRESSED WITH MAPLE BOURBON VINAIGRETTE AND TOPPED WITH SPICED RED WINE POACHED PEAR, CRUMBLER BLUE CHEESE AND TOASTED ALMONDS

SOUPS

HOT ITALIAN SAUSAGE AND BEET GREENS SOUP 10

FRENCH ONION SOUP WITH CHARRED POBLANO

PEPPER TOPPED WITH MELTED CHEDDAR CROSTINI 10

SIDES

SMASHED CRISPY GOLD POTATOES WITH CHIPOTLE LIME AIOLI 10

SUMAC ROASTED BABY CARROTS WITH CRUSHED HAZELNUT 10

SEARED BRUSSELS SPROUTS WITH SWEET CHILI SAUCE 10

PAN FRIED SHISHITO PEPPERS WITH CREAMY LIME VINAIGRETTE 10

SAUTEED RAPINI WITH GARLIC AND PARMESAN 10

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

EXECUTIVE CHEF *Patrice Mercier*

EXECUTIVE SOUS CHEF *James Olson*

TAPAS

FOIE GRAS TERRINE 25 GF

SLOW COOKED DUCK FOIE GRAS SERVED WITH BRIOCHE CROSTINI, BLACKBERRY COMPOTE AND SAUTERNES WINE GELÉE

GARAM MASALA SPICED LAMB LOLLIPOP 24 GF

SERVED WITH PRESERVED LEMON CHIMICHURRI

PAN SEARED MINI CRAB CAKES 19 GF

TOPPED WITH A ROASTED JALAPENO AND PRESERVED LEMON TARTAR SAUCE

GOAT CHEESE ROASTED TOMATO "CHEESECAKE" 15

SERVED WITH CARAMELIZED SPICED APPLES AND GARLIC CROSTINIS

OCTOPUS CEVICHE 18

SERVED IN A "PUFFED" RICE PAPER BOWL WITH SPICY MANGO COULIS AND WASABI TOBIKO

TEXAS TWINKIES 16 GF

BAKED SHORT RIB, CHEDDAR AND CREAM CHEESE FILLED JALAPENO WRAPPED WITH BACON SERVED WITH GOCHUJANG BBQ SAUCE

MINI PULLED PORK TACOS (4) 16

PULLED PORK, GOCHUJANG BBQ SAUCE, SHAVED RED CABBAGE, AVOCADO AND PICKLED JALAPENO SERVED IN MINI TORTILLA SHELLS

PEI MUSSELS 16 GF

WITH CHIPOTLE CREAM AND GRILLED CIABATTA

CHARRED SCALLOPS 24 GF

OVER PARMESAN RISOTTO, BEURRE BLANC DRIZZLE AND HOUSE-MADE BLOOD ORANGE MARMALADE

BAKED BRIE 18

BAKED BRIE IN PUFF PASTRY, STUFFED WITH CITRUS CHUTNEY

GRILLED VEGETABLE TERRINE 15

WITH ROASTED RED PEPPER COULIS, LAYERS OF GRILLED MARINATED PORTOBELLO MUSHROOM, RED PEPPERS, RED ONION, ZUCCHINI, EGGPLANT AND YELLOW SQUASH

TRIBECA MINI MEAT LOAVES 18 GF

JALAPENO, RANCH, SMOKED CHEDDAR, BACON JAM

GRILLED CAULIFLOWER STEAK 14 GF

WITH RED MISO DRESSING AND CRISPY CHICKPEAS

STICKY ASIAN STYLE CHICKEN WINGS 16

WITH SCALLIONS AND SESAME SEEDS

BAKED RABBIT MEATBALLS 20 GF

SERVED WITH WHOLE GRAIN MUSTARD SAUCE AND CANDIED BLACK CHERRIES (CONTAINS BACON)

HOUSE-MADE DUCK THREE WAYS 23 GF

DUCK RILLETTE, DUCK PROSCIUTTO AND DUCK CONFIT SERVED WITH ROASTED FIGS AND BRIOCHE CROSTINIS

AHI TUNA TARTARE 20 GF

SERVED WITH AVOCADO, CHERRY TOMATO, PICKLED GINGER, TOASTED SESAME SEEDS, SOY SAUCE AND CHIPOTLE CILANTRO OIL WITH WAFFLE POTATO CHIPS

BRAISED SHORT RIB 22 GF

SERVED WITH CREAMY POLENTA, PORT WINE DEMI GLACE AND TOPPED WITH MICROGREENS

BEEF TENDERLOIN CARPACCIO 18 GF

SERVED WITH CRISPY CAPERS, PARMIGIANO REGGIANO, BABY ARUGULA AND FINISHED WITH LEMON OIL

PULLED PORK BEIGNETS 14

WITH A SPICY BANANA KETCHUP

CAROLINA REAPER "CHOCO" BACON 14 GF

CAROLINA REAPER PEPPER INFUSED CHOCOLATE COVERED BACON STRIPS

STICKY PORK BELLY "BURNT ENDS" 18

TOPPED WITH HOT HONEY AND SPRINKLED WITH SCALLIONS

TRIBECA SPREAD TRIO 14 GF

WHIPPED RICOTTA WITH ROASTED OLIVES AND ROASTED RED PEPPER ROASTED CAULIFLOWER HUMMUS

GOAT CHEESE JALAPENO AND CRANBERRY

GRILLED PICANHA STEAK 8 OZ 32 GF

SERVED W/ PRESERVED LEMON CHIMICHURRI, PORT WINE DEMI, TRUFFLE BUTTER

TUXEDO SESAME SEARED AHI TUNA 20 GF

PAN SEARED SESAME AHI TUNA WITH A HOISIN WASABI SAUCE

BALSAMIC PORTOBELLO STEAK 12 GF

BALSAMIC MARINATED PORTOBELLO MUSHROOM ON TOP OF ARUGULA PESTO, TOPPED WITH TOMATO JAM.