



CHARCUTERIES

CREATE YOUR OWN BOARD 3/24 5/35

MIX & MATCH FROM LOCAL & IMPORTED CURED MEATS & CHEESES.

Served With Golden Raisin Agrodolce (Contains Almonds), Fresh Grapes, Cornichons, Whole Grain Mustard & Fresh Baked Bread.

Ask your server about Gluten Free Options

- PROSCIUTTO DI PARMA, San Daniele, Ita
- HOT CAPICOLLO, Fra'mani, Ca
- FENNEL FINOCCHIONA, Creminelli, Ut
- SOPPRESSATTA, Pajers, MA

- SMOKED CHILI CHEDDAR, Grafton Village, Vt
- BLUE CHEESE, Great Hill, Ma
- THREE SISTER BLOOMY RIND CHEESE, Nettle Meadow, Ny
- 2 YEAR VERMONT CLASSIC CHEDDAR CHEESE, Grafton Village, VT
- PARMIGIANO REGGIANO, WHITE GOLD, Ambrosi, Parma Italy

CHARCUTERIE ADD ONS: +\$3

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| + Chili Crisp Hummus | + Bacon Jam |
| + Fig Jam | + House Made Blood Orange Marmalade |
| + Honey Comb \$6 | + Roasted Black Mission Figs |
| + Extra Virgin Olive Oil Roasted Garlic Bulb | + Gluten Free Crackers Available |

SALADS

PEACH AND BURRATA (GF) 15

Arugula Pesto Marinated Burrata Over Roasted Peaches Finished with Chili Honey and Prosciutto Chips

TRIBECA GRILLED CAESAR 14

Grilled Romaine Served with Crispy Anchovies, Parmesan Tuile, Prosciutto Chips, Gremolata Toasted Bread Crumbs Topped with Pickled Shallots & Ceasar Dressing

ARUGULA AND BRASSICA SALAD 14

Baby arugula, Red Cabbage, Scallions, Roasted Red Peppers, Pickled Shallots and Sesame Seeds Dressed with Hoisin-Wasabi Vinaigrette

SOUPS

STREET CORN CHOWDER 10

Charred Corn, Peppers, Onion, Potatoes, Chowder

FRENCH ONION SOUP 10

Charred Poblano Pepper Topped Melted Cheddar Crostini

ENTREES

CHEF'S STEAK SELECTION MP

Two Seasonal Sides

CHEF'S SEAFOOD SELECTION MP

Two Seasonal Sides

TAPAS

CHILI CRISP HUMMUS (GF) 15

With Baby Carrots and Pita Chips

PAN SEARED MINI CRAB CAKES (GF) 19

Pan Seared and Topped With a Roasted Jalapeno & Preserved Lemon Tartar Sauce

CHARRED SCALLOPS (GF) 24

Over Corn veloute, Bacon Jam And Herb Oil

GRILLED LAMB LOLLIPOP 36

Sticky Pomegranate Lamb Lollipop, Herb Farro And Toasted Almonds

BAKED RICOTTA & BEEF MEATBALL (GF) 20

With House Made Marinara Topped With Arugula Pesto Marinated Burratini, Shaved Parmesan And Pesto Oil

CHICKEN WINGS (GF) 18

- Sticky Asian Style with Scallions And Sesame Seeds
- Buffalo Style Served with Blue cheese
- Carolina Gold BBQ Style
- Jerk Seasoning Style Served With Pineapple Habanero Sauce

PAN SEARED CALAMARI (GF) 16

In a Spicy Fra Diavolo Tomato Sauce Finished with Lemon and Fresh Herbs

TEXAS TWINKIES (GF) 16

Slow Roasted Pulled Pork, Cheddar and Cream Cheese Filled Jalapeno Wrapped with Bacon and Served with bacon jam

BRAISED SHORT RIB (GF) 22

Served With Creamy Polenta, Red Wine Demi Glaze And Topped With Micro greens

MINI PULLED PORK TACOS (4) 18

Pulled Pork, Gochujang Bbq Sauce, Jalapeno Slaw, Avocado Crema in Mini Tortilla Shells

WAGYU BEEF BURGER SLIDERS (3) 20

Mini Wagyu Burgers Topped With Baby Arugula, Heirloom Tomato, Caramelized Onions Sharp Cheddar, Side Of Chipotle Lime Aioli

BAKED BRIE WITH LOCAL HONEY 15

Mini Brie Cheese Wrapped in Puff Pastry, Baked to a Golden Brown and Drizzled with Local Honey

GRILLED PICANHA STEAK (GF) 32

With Truffle Butter, Preserved Lemon Chimichurri And Port Wine Demi

TUXEDO SESAME SEARED TUNA (GF) 20

Pan Seared Sesame Ahi Tuna with a Hoisin Wasabi Sauce

PEI MUSSELS CHIPOTLE 18

Steamed in White Wine and Finished with our Chipotle Cream Sauce, Served with Grilled Ciabatta Crostinis

SMASHED CRISPY POTATOES (GF) 10

With Chipotle Lime Aioli

DEEP FRIED BRUSSELS SPROUTS (GF) 14

With Truffle Honey, Grated Parmesan And Toasted Almonds

CAST IRON BAKED GNOCCHI 15

In A Creamy Ricotta Tomato Sauce, Topped With Mozzarella and Drizzled with Pesto Oil

STEAK FLAT BREAD 15

Grilled Flank Steak, Crumbled Blue Cheese, Roasted Tomatoes, and Pickled Jalapeno

GRILLED CITRUS OCTOPUS (GF) 18

Chargrilled Citrus Marinated Octopus Finished with Calabrian Pepper sauce

GRILLED PINEAPPLE (GF) 16

Brazilian Steakhouse Style Grilled Pineapple Dressed with Lime and Calabrian Pepper Crema

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Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.. Before placing your order please inform your server if a person in your party has a food allergy.

Executive Chef: Patrice Mercier