



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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| + Whipped Ricotta with Roasted Olives & Roasted Red Pepper | + Extra Virgin Olive Oil Roasted Garlic Bulb |
| + Roasted Cauliflower Hummus | + Bacon Jam |
| + Goat cheese jalapeno cranberry dip | + Candied Walnut |
| + Fig Jam | + House Made Blood Orange Marmalade |
| + Honey Comb \$6 | + Roasted Black Mission Figs |
| | + Gluten Free Crackers Available |

SALADS

BEET AND BURRATA (GF) 15

Marinated Burrata, Oven Roasted Baby Gold and Red Beets Finished With White Balsamic Reduction, Candied Walnuts and Arugula Pesto

TRIBECA GRILLED CAESAR 14

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

FALL BUTTERHEAD 15

Baby Butterhead lettuce dressed with Maple Bourbon Vinaigrette, Toasted Almonds, Tomato Confit and Topped With Warm Breaded Cranberry & Jalapeno Goat Cheese

SOUPS

TRIBECA CHILI CON CARNE (GF) 10

Beef & pork chili with a touch of Carolina reaper, topped with sharp cheddar

FRENCH ONION SOUP 10

Charred Poblano Pepper Topped Melted Cheddar Crostini

ENTREES

Always available ask your server for our daily sides and sauces

+ ADD A SCALLOP TOPPER (3) 12

GRILLED RIBEYE 12oz Creekstone, Kansas 45

SEARED STATLER CHICKEN BREAST 30

GRILLED ATLANTIC SALMON 8oz 30

TAPAS

SPREAD TRIO 15

SERVED WITH CROSTINIS AND HOUSEMADE TORTILLA CHIPS

- Whipped Ricotta With Roasted Olives And Roasted Red Pepper
- Roasted Cauliflower Hummus
- Goat Cheese Jalapeno And Cranberry

PAN SEARED MINI CRAB CAKES (GF) 19

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

CHARRED SCALLOPS (GF) 24

Over Parmesan Risotto, Beurre Blanc Drizzle & House-Made Blood Orange Marmalade

LAMB KOFTA (GF) 22

With Whipped Feta, Charred Scallions And Mint oil

BAKED RICOTTA & BEEF MEATBALL (GF) 20

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

STICKY ASIAN STYLE CHICKEN WINGS (GF) 18

With Scallions And Sesame Seeds

ANCHO DRY RUBBED WINGS (GF) 18

Served With A Horseradish-Roasted Red Pepper Aioli

HOUSE-MADE DUCK DUO 20

Duck Rilette And Duck Confit Served With Roasted Figs And Crostinis

ROASTED BEET RISOTTO (GF) 14

House Risotto With Roasted Beets, Goat Cheese, Toasted Almonds, Micro Greens

TEXAS TWINKIES (GF) 16

Baked Short Rib, Cheddar & Cream Cheese Filled Jalapeno Wrapped With Bacon Served With bacon jam

SAKU TUNA AND AVOCADO STACK 20

Chopped Saku Tuna Seasoned With Tamari Sauce, Chipotle Cilantro oil, Toasted Sesame Seeds, Green Scallions, Layered With Fresh Avocado, Pickled Ginger Pickled Radish, Served With Fried Wonton Chips

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, Shaved Red Cabbage, Avocado, Pickled Jalapeno Served 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

BLUE CHEESE FOCACCIA POINTS 16

Grilled Focaccia With Great Hill Blue Cheese Butter, Roasted Red Peppers, Finished With Horseradish-Roasted Red Pepper Aioli & Herbs

TUXEDO SESAME SEARED TUNA (GF) 20

Pan Seared Sesame Ahi Tuna with a Hoisin Wasabi Sauce

GRILLED PICANHA STEAK 32

With Truffle Butter, Preserved Lemon Chimichurri And Port Wine Demi

PEI MUSSELS MARINIERES 18

PEI Mussels Steamed With White Wine, Garlic Shallots And Fresh Herbs, Finished With Butter, Served With Grilled Ciabatta Crostinis

SMASHED CRISPY POTATOES (GF) 10

With Chipotle Lime Aioli

DEEP FRIED BRUSSELS SPROUTS (GF) 14

With Red Miso Dressing Finished With Pomegranate Molasses & Toasted Sesame Seeds