



STARTERS

FALL HARVEST SALAD <i>KK Farm Fall lettuce mix, cranberry, roasted butternut squash, pumpkin seeds, pomegranate dressing</i>	21-
CRAB CAKE <i>baby lettuce, cherry tomato, cucumber & remoulade</i>	25-
CAESAR SALAD <i>romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing</i>	19-
CHARRED OCTOPUS <i>warm fingerling potatoes, olives, cucumbers, dill, garlic, olive oil</i>	28-
CARAMELIZED PEAR & BURRATA SALAD <i>wild arugula. sliced prosciutto, balsamic glaze</i>	24-

RAW BAR

HALF DOZEN / DOZEN LITTLE RAM OYSTERS* <i>mignonette, Holy Schmitt's horseradish</i>	24/44-
SPICY SALMON CRUDO* <i>seaweed salad, coconut ginger dressing,</i>	23-
MONTAUK CATCH* <i>chimichurri, cherry tomatoes, hearts of palm, jalapeño</i>	23-
SHRIMP COCKTAIL <i>cocktail sauce</i>	25-
TUNA CRUDO*, <i>citrus vinaigrette</i>	23-

PASTA

GRANDMA'S RICOTTA GNOCCHI
caramelized butternut squash, brown butter, crispy sage
25/36-

CACIO E PEPE
bucatini with crushed tellicherry pepper, parmigiano reggiano
21/32-

FRESH ORECCIETTE
black truffle cream, wild mushrooms, parmigiano reggiano
27/39-

SEAFOOD FRA DIAVOLO
linguine pasta, shrimp, scallops, mussels, clams, pecorino
29/42-

HOUSEMADE CAVATELLI
slowly cooked veal & mirepoix ragù
26/35-

FRESH SQUID INK LINGUINE
lobster bisque, lobster, shrimp, gremolta bread crumbs
30/42-

FROM THE GRILL

TOMATO BRAISED AMISH CHICKEN <i>san marzano tomato, green olives, baby carrots, shallots, warm crusty bread</i>	39-
STRIP STEAK "AU POIVRE" [10oz.]* <i>green peppercorn-cognac cream sauce, french fries</i>	55-
GRILLED BRANZINO <i>braised artichoke, gigante beans, fingerling potatoes, sweet pepper, agrumato lemon oil</i>	39-

SPECIALTIES

BERKSHIRE PORK CHOP <i>creamy polenta, mascarpone, sautéed broccolini</i>	42-
RED WINE BRAISED BONELESS SHORT RIBS <i>creamy polenta, broccoli rabe, cipollini onion</i>	42-
MAPLE & THYME GLAZED SALMON <i>grilled squash, roasted sweet potato, brussel sprouts, sweet red pepper, cider reduction</i>	36-

SIDES

SAUTÉED BROCCOLINI 12-	FRENCH FRIES 12-	CREAMY POLENTA 12-
GARLIC MASHED POTATOES 12-		

CHILDREN'S MENU

\$25 FOR 2 COURSES

CHICKEN TENDERS & FRENCH FRIES
SPAGHETTI WITH BUTTER AND CHEESE <i>or POMODORO SAUCE</i>
SORBET OR ICE CREAM



This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please let your server know if you have any allergies.