



STARTERS

RAW BAR

FALL HARVESET SALAD <i>baby kale, roasted butternut squash, cranberries, roasted pumpkin seeds, red onion, feta cheese, pomegranate vinaigrette</i>	20-
CRAB CAKES <i>emoulade, celery root slaw</i>	23-
CAESAR SALAD <i>romaine hearts, parmigiano reggiano, white anchovies, capers, red onions, croutons, caesar dressing</i>	19-
CHARRED OCTOPUS <i>roasted fingerling potatoes, celery, olives, sun dried tomatoes, parsley</i>	28-
BI-COLORED BEET SALAD <i>arugula, shallots, goat cheese, walnuts, orange, lemon balsamic</i>	22-
BURRATA SALAD <i>grilled trevisano, arugula, roasted figs, pistachios, white balsamic glaze</i>	18-

HALF DOZEN/DOZEN LITTLE RAM OYSTERS* <i>orange chili mignonette, lemon</i>	24/44-
HALF DOZEN/DOZEN CLAMS* <i>lemon, tabasco</i>	15/27-
TUNA CRUDO* <i>lemon vinaigrette, Calabrian chili, olives, basil, pistachios</i>	25-
SALMON CRUDO* <i>Fresno peppers, shallot, lemon zest, orange, capers, micro greens</i>	23-
BLACK BASS CRUDO* <i>red pepper, pickled artichoke, shallots, honey vinaigrette, micro greens</i>	23-
BEETROOT SALMON GRAVLAX*, <i>mustard crème fraiche, pickled fennel, cherry tomatoes, parsley oil, micro greens</i>	25-

PASTA

TOASTED RICOTTA GNOCCHI
brown butter, spiced butternut squash puree, sage, pecorino
22/33-

CACIO E PEPE
bucatini with pink tellicherry pepper, parmigiano reggiano
19/31-

ORECCHIETTE
truffle cream sauce, oyster mushrooms, kale, shallots, pecorino, chives
24/35-

LINGUINE & CLAM SAUCE
white clam sauce, local littleneck clams, oregana-ta breadcrumbs, parsley
28/42-

HOUSEMADE CAVATELLI
slow cooked veal ragu, whipped ricotta, parsley
24/35-

FRESH SQUID INK LINGUINE
lobster bisque, shrimp, oreganata
26/40-

ENTREES

BERKSHIRE PORK CHOP <i>sautéed kale, polenta, oyster mushrooms</i>	42-
ROASTED AMISH CHICKEN <i>roasted Tri colored carrots, garlic mashed potatoes, chicken au jus</i>	36-
GRILLED BRANZINO <i>shrimp risotto, micro sprouts</i>	39-
PAN-SEARED SALMON <i>spaghetti squash, saffron clam broth</i>	38-

FROM THE GRILL

STRIP STEAK "AU POIVRE" [10oz.]* <i>green peppercorn-cognac cream sauce, cippolini onions french fries,</i>	55-
BONE-IN RIBEYE [24oz.]* <i>cream spinach, onion rings or steak fries</i>	98-

SIDES

FRENCH FRIES 10-	ASPARAGUS 12-	FINGERLING POTATOES 10-
CREAMY POLENTA 10-	SAUTEED KALE 12-	GARLIC MASHED POTATOES 12-

CHILDREN'S MENU

\$25 FOR 2 COURSES

CHICKEN TENDERS & FRENCH FRIES
SPAGHETTI WITH BUTTER AND CHEESE
or POMODORO SAUCE

SORBET OR ICE CREAM

