

SMALL PLATES

COWS MILK BURRATA – \$13

fermented chile peperonata, fennel pollen

WHITE CHEDDAR POPOVERS – \$6

European butter-supp (add prosciutto \$6)

BEEF TARTARE – \$16

cured egg yolk, horseradish mousse, smoked onion aioli, rye

CHARRED AVOCADO – \$16

wild gulf shrimp, green goddess, gem lettuce

RED SNAPPER CRUDO – \$16

grilled pineapple, chiles, ginger gazpacho, coriander

SMOKED MOZZARELLA ARANCINI – \$14

pecorino fonduta, pistachio pesto, parmigiano

CRISPY ARTICHOKEs – \$14

roasted garlic, lemon aioli, fried herbs

MEDITERRANEAN OCTOPUS – \$18

romesco, marinated celery, castelvetro olive

RAW OYSTERS – \$14

daily selection, mignonette

COMPRESSED WATERMELON – \$16

marcona almond, feta, calabrian chile vinaigrette, San Daniele prosciutto

ST. LOUIS RIBS – \$15

black garlic bbq, smoked peach, pickled summer squash

HUDSON VALLEY FOIE GRAS MOUSSE – \$18

apricot, pistachio crumble, parker house rolls

LARGE PLATES

PRIME ANGUS BEEF NY STRIP – \$49

potato puree, onion soubise, caramelized onion, spring asparagus, onion ring, bearnaise

BERKSHIRE PORK CHOP – \$36

agrodolce red cabbage, shishito pepper, apple, mustard jus

CHICKEN SAUSAGE – \$29

bbq lentils, calabrian chile vinaigrette, giardiniera

ROASTED SCALLOPS – \$39

heirloom tomato, charred corn, meyer lemon, sweet basil

GRILLED YELLOW FIN TUNA – \$39

eggplant caponata, grilled artichoke, castelvetro olives, salsa verde

FAROE ISLAND SALMON – \$37

smoked & grilled carrots, carrot puree, yogurt, dill, sunburst farm roe

HOUSEMADE PASTA

GNOCCHETTI – \$29

wild boar ragu, rosemary, pecorino

TAGLIATELLE – \$32

rock shrimp, calabrian chile, garlic, lemon, herbs

SUMMER CORN RAVIOLI – \$39

maitake mushrooms, sage, hazelnut, parmigiano, black summer truffles

WOOD FIRED PIZZA

MARGHERITA – \$18

tomato sauce, fresh mozzarella, basil, EVOO

MUSHROOM – \$19

garlic, fresh mozzarella, oregano, pecorino

PEPPERONI – \$19

tomato sauce, fresh mozzarella, oregano, pecorino