



BILL OF FARE

small plates

TOMATO-BACON BISQUE 12

WARM OLIVES 8

FRIED CHICKEN SLIDERS 16
buttermilk, bacon butter, hot sauce

SEARED TUNA 17
yuzu kosho tahini sauce, avocado

GRILLED OCTOPUS 18
peppadew, fava, charred leek,
olive, tarragon vinaigrette

LOBSTER & BURRATA 19
basil gazpacho, asparagus, tomatoes,
crisps

BUTCHER'S MEATBALLS 14
grana-padano, ricotta,
sauce, crusty bread

"RAMEN-SPICED" SHISHITOS 13
miso ranch

BEEF CARPACCIO 19
mache, cornichon, beech mushroom,
quail egg, truffle aioli

CHICKPEA HUMMUS 15
dukkah, persian cucumber, daikon,
naan

BLISTERED CALAMARI 17
watercress, green mango, jicama,
hominy

cheese & charcuterie

daily artisanal selection
with accoutrements

cheese 21 charcuterie 22

east & west coast oysters

half dozen 21 - full dozen 39

flatbreads

MARGHERITA 18
sauce, basil, fresh
mozzarella, grana-padano

FENNEL SAUSAGE 19
burrata, sauce, pepperoncini,
caramelized onion

EGGPLANT 19
provollone, tomato, pistachio +
zhug

PEPPERONI 19
smoked mozz,
pickled chiles, honey

SHRIMP FLATBREAD 22
fennel pistou, squash, feta,
ricotta

salads

QUINOA TABBOULEH BOWL 16
khorasan, quinoa, corn, heirloom
tomato, fennel, peppers, scallion,
radish, lemon chutney

ARUGULA 13
tomato, fennel, onion,
parm, lemon vin

NYC GREEK SALAD 15
feta, tomato, cucumber, red onion,
olives, shishito

CAESAR SALAD 15
litte gems, treviso radicchio,
everything bagel croutons, grana
padano - **add:** boquerones +3

BABY KALE 15
avocado, watermelon radish,
blueberry, seed crunch,
elderflower vinaigrette

add

hanger steak 14 grilled chicken 9 veggie burger 9
salmon 13 grilled shrimp 12

mains

16 oz BONELESS RIBEYE 41

MAC & CHEESE 16 / 26
shells, grafton cheddar,
buttered crumbs

RIGATONI 16 / 26
lamb ragu, grana-padano,
black truffle

HALF CHICKEN
COOKED UNDER A BRICK 29
roasted garlic, charred lemon

CRISPY PORK BELLY 29
english pea mash, gem lettuce,
smoked pistachio

8 oz HANGER STEAK 24

PAN ROASTED ATLANTIC SALMON 29
artichoke succotash, eggplant
purée, orange gastrique

SEARED SEA SCALLOPS 36
corn mousse, asparagus, fava,
hon shimeji, chicharron, piperade

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

BURGER 19
brioche, sour pickle,
choice of cheese
add: avocado 4

LAMB BURGER 24
pepperonata, goat cheese,
harissa aioli

FRICO GRILLED CHEESE 17
cave-aged cheddar,
gruyère

SOUP & SANDWICH* 20
pq grilled cheese,
tomato-bacon bisque

QUINOA VEGGIE BURGER 18
chipotle aioli, feta yogurt, pickles

FRENCH DIP 21
gruyère, caramelized onion,
horseradish aioli, miso au jus

* not served with kettle chips or arugula salad

sides

MASHED POTATOES 10
truffle butter

HOUSE CUT FRIES 7

CHEF'S DAILY VEGETABLE MP

ASPARAGUS 12
miso butter

OKRA FRIES 12
feta-mint dip



for those of
us with dietary
resrtictions



executive chef:
DAN NISTORESCU
culinary director:
JEFF HASKELL

