

snacks

olives 7

kalamata, picholine, greek,
sicilian, ligurian

toasted nuts 7

peanuts, cashews, almonds
brazils, pecans, filberts

pickles 6

chard stems, thumbelina carrots,
red onions, cucumbers, baby beets

cheese plate 17

local artisanal cheeses
chef selection

charcuterie board 17

lardo, speck, saucisson sec

starters

house salad 13

bibb lettuce, red romaine, hearts of palm
pork cracklin, with ginger dashi vinaigrette

market salad 12

market vegetables with a herb puree

caesar salad 13

romaine, anchovies, parmesan, croutons

lamb meatballs 13

spiced lamb, tomato broth
greek yogurt

lobster fondue 19

gratinated lobster dip, crostini

artichoke pizzette 11

grilled focaccia, ricotta, lemon
artichoke hearts

main

pan roasted cod 31

roasted cauliflower, pickled red onions,
english peas, horseradish, apple lemon aioli

crispy black bass 29

celery root puree & beet fennel grape salad

roasted long island duck breast 27

champagne braised savoy cabbage
celery root, breakfast radish, pistachios
yuzu honey reduction

house made papperdelle 22

broccoli rabe, garlic chips, buerre blanc
forest mushrooms, pecorino romano

whole roasted young chicken 24

suppawn with piperade and fried artichoke chips

seared angus beef fillet 32

potato gratin, thumbelina carrots, smoked
shallot jus

whole fish for two

daily fresh fish from
hunt's point seafood market
choice of two sides

50

steak for two

34 oz angus porterhouse
28 day dry aged
choice of two sides

70

sides

8

potato gratin
southern braised red swiss chard
broccoli rabe with chili oil
suppawn
forest mushrooms

we support the use of local and sustainable products

all meats are hormone and antibiotic free

note: 8.875% nyc tax will be added

all checks over \$50 will have an 18% gratuity will be added