

Winter

Charcuterie

Selection of Domestic & Imported Cured Meats and Cheeses

Accompanied with house-pickled vegetables, chutney, jam and crostini

\$8 for 1 \$15 for 3 \$25 for 6

Small Plate

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| Vegetarian Antipasto | grilled flatbread, hummus, olives, house pickled vegetables | 12 |
| Oysters on the Half Shell* | “winter” mignonette, grilled lemon | 3/ea |
| Jumbo Gulf Shrimp | horseradish cocktail sauce, salsa verde, grilled lemon | 3/ea |
| Frito Misto | polenta-battered, squid ink aioli, peppadew emulsion | 12 |
| Meatballs | marinara, seared polenta, wilted romaine hearts, whipped ricotta | 15 |
| Crabcake | lump crabmeat, carrot coulis, lemon caper aioli | 14 |
| Octopus | radicchio, paprika salsa verde, pickled fennel, orange | 14 |
| Eggplant | preserved orange marmalade, pine nuts, grilled bread <i>Vegan</i> | 12 |
| PEI Mussels | sherry, garlic, chili, fennel pollen | 10 |
| Flatbread | house-made polenta fennel bread, seasonally inspired | 14 |
| Bone Marrow | parsley salad, cider vinegar reduction, gremolata | 12 |

Soups & Salads

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| Field Greens | gem lettuce, radicchio, arugula, ricotta salata, pomegranate vinaigrette | 10 |
| Gem Caesar | pickled shallots, parmesan, lemon anchovy vinaigrette, gremolata | 10 |
| Kale* | burrata, guanciale, cured egg yolk | 12 |
| Tuscan Bean Soup | cannellini bean, lacinato kale | 7 |
| Seasonal Soup | chef’s seasonal inspiration | 7 |

Fresh-Made Pasta

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| Tagliatelle | bolognese, whipped ricotta, basil oil | 24 |
| Linguini | saffron pasta, clams, chili garlic oil | 24 |
| Fettucini | semolina pasta, braised bean ragu, marinara <i>Vegan</i> | 20 |
| Potato Gnocchi | house-made sausage, broccoli rabe, kale alfredo | 22 |
| Agnolotti | seasonally inspired | 22 |

Gluten free pasta available upon request

Large Plates

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| Faroe Island Salmon* | roasted parsnip, fennel, winter greens puree, carrot butter | 27 |
| Yellowfin Tuna* | white bean ragu, celery, pickled red onion, olive tapenade, mint oil | 32 |
| Dry Sea Scallops* | 10 scallops, seafood risotto, arugula pesto, saffron | 30 |
| Organic Half Chicken | Amish raised, olive oil polenta, mushrooms, hot peppers | 22 |
| House-Ground Prime Burger* | arugula, parmesan crisp, peppadew sauce, grilled red onion, fries | 18 |
| Butternut Squash Lasagna | lacinato kale, gremolata, squash puree <i>Vegan</i> | 20 |
| Fried Maitake Mushrooms | cold smoked, polenta, mushroom sugo, garlic honey | 20 |

À la Carte

USDA Prime beef, butchered in house by hand

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| Filet Mignon* 8 oz | choice of complimentary sauce | 30 |
| New York Strip* 12oz | choice of complimentary sauce | 30 |
| Ribeye* 16oz | choice of complimentary sauce | 38 |
| Prime Rib* 16oz – cut to order | choice of complimentary sauce | 34 |
| Florentine Steak* 24oz | dry aged, balsamic apple brown butter, fresh thyme leaves | 60 |
| Pork Chop* | double-bone, whey-brined, fennel mushroom rub, fruit mostarda | 28 |
| Long Island Duck Duo* | shallot jam, red wine fig reduction | 28 |
| Fresh Catch | salsa verde, grilled lemon | MKT |
| Broiled Lobster | 2 or 3 pounds, butter broiled <i>Served on weekends</i> | MKT |

Sides 7

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|-----------------------------------|---------------------------------------|
| Broccoli Rabe | ricotta, sweetie drop peppers |
| Brussel Sprouts | spicy vinaigrette, cilantro |
| Glazed Carrots | brown butter, honey |
| Polenta | olive oil, crispy parmesan |
| Creamed Kale | lacinato kale, grana padano |
| Confit Fingerling Potatoes | pan-roasted, rosemary, garlic |
| Steak Fries | hand-cut idaho potatoes, pepper blend |
| Charred Cauliflower | soft herbs, smoked paprika aioli |

House-made Sauces 3

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| Sauce Maltaise |
| Mushroom demi |
| Balsamic rosemary steak sauce |
| House steak sauce |
| Chimichurri sauce |
| Horseradish Cream |

Chef Ian Brown

Chef Graydon Chapman

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness*