

Autumn

For the Table

Charcuterie

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

Meats

Soppressata - Pork, Black Pepper

Spicy Coppa - Pork, Calabrian Chile

Bresaola - Beef, Air-Dried

Cheese

Cacio Tartufo - Sheep's Milk, Truffle

Parmigiano Reggiano - Cow's Milk, 24 Month

Melinda Mae - Mystic, CT, Creamy

***Oyster** - "Cocktail" Mignonette 4 each

Vegetarian Antipasto – Grilled Flatbread, Hummus, Olives, House Pickles 12

Ceviche - "Chef's Selection" 12

House-made Grilled Polenta Fennel Flatbread - Seasonal 14

Small Plates

*Tuna Tartare - Apple, Jalapeno	14
Crab Cake - Red Pepper Coulis, Lemon Caper Aioli	14
Mussels – Sherry, Garlic, Chile, Watercress	9
Octopus - Spiced Squash Puree, Potato, Frisee	14
Bone Marrow - Parsley Salad, Cider Reduction	12
Burrata - Arugula, Beets, Pistachio, Honey	12
Field Greens - Sweet Balsamic, Blackberry, Butternut Squash	9
Grilled Gem Caesar - Lemon Anchovy Vinaigrette, Red Onion, Parmesan Crisp, Roasted Tomato	10
Kale - Hummus, Chickpea, Farro, Seasonal Pickles, Sunflower Seed, Tahini	12
Fall Bisque - Seasonal	7

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

Pasta

Fresh Made in House

Tagliatelle - Short Rib, Sweet Sausage, Tomato, House-made Ricotta, Basil	24
Linguini Nero - Squid Ink Pasta, Shrimp, Clams, Mussels, Calamari, Garlic, Chile	28
Cavatelli - <i>Gluten Free</i> , Roasted Mushroom, Potato, Sage, Touch of Cream	22
Fettucine - <i>Vegan</i> , Cauliflower, Pepper, Caper, Sunflower Seeds, Gremolata	19
Ravioli - <i>Seasonal</i>	22

Large Plates

*Tuna - Everything Spice, Celery Root, Onion, Truffle	32
*Salmon - Cabbage, Apple, Brown Butter	29
*Scallop - Root Vegetable Hash, Chard	33
*Duck - Coffee Roasted Beets, Turnip, Blackberry Ginger Gastrique	29
*Burger - Wagyu, Mushroom Aioli, Roasted Tomato, Arugula, Parmesan Crisp, Steak Fries	19
Roasted Half Chicken - Sweet Corn Polenta, Mushroom, Hot Pepper	24
Vegetable Caponata - <i>Vegan</i> , Smoked Mushrooms, Pine Nuts	18
*Pork Chop - <i>Whey Brined</i> , Squash Puree, Brussels Sprouts, Mustard Apple Chutney	28

From Our Broiler

A la Carte, Cooked at 1000 degrees Fahrenheit

*Prime Rib - <i>House Rub</i> , Au Jus	30
*N.Y. Strip - <i>Espresso Spiced</i> , Roast Garlic	32
*Filet Mignon - Veal Velouté	33
*Delmonico - Herb Salsa	34

Sides

Brussels Sprouts	7	Steak Fries	5
Cauliflower "Rice"	7	Sweet Corn Polenta	6
Confit Potatoes	5	Root Vegetable Hash	6
Roasted Mushrooms	7	Braised Chard	7

Chef Ian Brown

Chef Graydon Chapman

Chef John Medonis

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