

starters

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| grilled ciabatta                                                                        | 11    |
| whipped ricotta   candied shallots VG                                                   |       |
| “lobster-cargo”                                                                         | 21    |
| norway lobster   havarti cheese   citrus herb butter   country bread GF avail +5        |       |
| charcuterie board                                                                       | 24    |
| seasonal meat & cheese   pickled veggies   nuts   red fife sourdough                    |       |
| testaroli                                                                               | 16    |
| chard pasta   brie mousse   meyer lemon   brussels sprouts                              |       |
| clams casino                                                                            | 15/29 |
| middleneck clams   cream spinach   peppers   bacon   garlic crumb ½ dozen/dozen         |       |
| barese meatballs                                                                        | 19    |
| italian style sausage   marinara   shishito peppers   goat cheese   raisins GF avail +5 |       |
| caesar salad                                                                            | 16    |
| sweet gem romaine   tomatoes   croutons   caesar dressing DF   GF/VG/V avail            |       |
| fried brussels sprouts                                                                  | 16    |
| bacon   pickled apples   parmesan   sherry bacon vinaigrette GF   DF/VG/V avail         |       |
| squash salad                                                                            | 16    |
| warm squash   feta mousse   pomegranate   pepitas   collard greens GF   DF avail        |       |
| soup du jour                                                                            | 12    |
| ask your server for details                                                             |       |

entrées

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| wagyu sirloin                                                                                   | 38 |
| grilled 8 oz. sirloin   potato puree   charred veggies   chimichurri GF                         |    |
| pan seared scallop “risotto”                                                                    | 32 |
| farro   apple cider   arugula   parmesan   citrus DF avail.                                     |    |
| grilled salmon                                                                                  | 29 |
| cauliflower puree   cauliflower a la plancha   “couscous”   hazelnut   gastrique GF   DF avail. |    |
| amish chicken                                                                                   | 28 |
| grilled breast   smoked beet fettuccini alfredo   broccoli   candied meyer lemon                |    |
| cassoulet                                                                                       | 29 |
| duck confit   white bean stew   toulouse sausage   herb crumbs DF/GF avail                      |    |
| gnocchi                                                                                         | 28 |
| celery hearts   pickled shitake   peppers   parmesan   toasted garlic aloette VG                |    |
| nonny burger                                                                                    | 23 |
| two beef patties   american cheese   dijonaise   bacon jam                                      |    |
| caramelized red onions   brioche bun   fries GF avail +5                                        |    |
| “beef stroganoff”                                                                               | 28 |
| tenderloin   fresh garganelli pasta   cremini mushroom gravy                                    |    |
| sour cream   herbs GF avail                                                                     |    |
| brisket lasagna                                                                                 | 29 |
| smoked brisket   autumn squash   red peppers   ricotta   mozzarella                             |    |

|                     |    |                      |    |                                      |   |
|---------------------|----|----------------------|----|--------------------------------------|---|
| potato puree        | 10 | steamed broccoli     | 10 | fries                                | 8 |
| yukon gold   butter |    | golden raisin relish |    | beef tallow   black truffle aioli +3 |   |



**chef partner**  
Tim Vidrio



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness

please inform your server of any allergies

GF = gluten free | DF = dairy free | VG = vegetarian | V = vegan