

## starters

<b>Scallops</b> fennel, orange, pistachio	\$13.
<b>Chilled Lobster &amp; Shrimp</b> pistachio, citrus, basil	\$16.
* <b>Oysters</b> half dozen with mignonette	mkt.
<b>Beef Tartare</b> uni mousse, avocado, lime & crostini	\$14.
<b>Today's Charcuterie</b> for two or more	\$12 pp.
<b>Stuffed Peppers</b> today's selection	\$9.
<b>Beef Cheek Pierogie</b> horseradish & mushrooms	\$12.
<b>Veal Sweetbreads</b> blue cheese, leeks & mushrooms	\$10.
<b>Roasted Marrow</b> sea salt, oregano, capers & chilies (please allow 12 minutes)	\$9.

## salads

<b>Roast Chop Salad</b> chick peas, peppers, salami, provolone pita chips & herb vinaigrette	\$9.
<b>Bacon Lardon Salad</b> poached egg, frisee, dijon & crispy pig ear	\$9.
<b>Mixed Green Salad</b> shaved onion, grape tomatoes & red wine vinaigrette	\$6.
<b>Baby Root Vegetable Salad</b> carrot, beets, radish, feta, mint	\$9.



A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU

## entrees

<b>Roast Beast of the Day</b>	MP.
<b>Braised Beef Short Ribs</b> pickled chilies, salsa verde	\$24.
<b>Veal Chop Milanese</b> roasted tomato, onion & arugula	\$36.
<b>Grilled Pork Sausage</b> white beans, tomato, sage	\$17.
<b>Pan Roasted Chicken</b> root vegetables, tarragon pan sauce	\$17.
<b>Swordfish</b> agrodolce, golden raisins, pinenuts, cauliflower	\$27.
<b>Duck Leg Ragu</b> pappardelle, parmesan, caramelized vegetables	\$22.
<b>Lobster Roll</b> uni mayo, tarragon & fries	\$25.
<b>Roasted Salmon</b> bacon, lentils, fennel, apples	\$23.

## steaks & chops

* <b>Filet Mignon</b> sea salt & olive oil	\$26.
* <b>Filet Mignon</b> crab bernaise	\$36.
* <b>Ribeye</b> shallot confit, sea salt & oregano	\$32.
* <b>Hanger Steak</b> pickle sauce & parsley salad	\$24.
* <b>Wild Boar Rack</b> salsa verde & pickled chilies	\$36.
* <b>Porterhouse for 2</b> roast steak sauce, pickled green tomato (please allow 30 minutes)	\$59.
* <b>New York Strip</b> roasted marrow, pickles & horseradish	\$36.

All our meat is hand chosen and naturally raised.  
It has been dry aged for a minimum of 21 days and is grilled over hardwood

## sides

Rosemary Fries	\$5.	Spinach & Feta Au Gratin	\$7.
Whipped Potatoes	\$5.	Fried Brussel Sprouts	\$7.
Mac & Cheese	\$7.	Roasted Potatoes	\$5.
Wild Mushrooms	\$7.	Roasted Cauliflower	\$7.
Soft Polenta	\$5.	Glazed Root Vegetables	\$7.
Brocoli Raab	\$7.		

\*Note: Cooked to Order.

Consumption of raw or undercooked foods may cause food borne illness.