

Spring Menu 2025

PETROSSIAN CAVIAR

Royal Baika Caviar \$15 per bump

BREAD SERVICE

house made cheddar-aleppo gougères, tomato & olive focaccia, baguette, extra-virgin olive oil, tapenade \$8 per person

APPETIZERS

Trout Pâté \$16
smoked trout, crème fraîche, horseradish, chives, cornichons, capers, tomato compote, rainbow trout caviar, baguette (RGF)

Mixed Green Salad \$18
tender lettuces, red and watermelon radishes, fresh herbs, Champagne vinaigrette (GF) (V)

Grilled Merguez \$17
spiced lamb sausage, rosemary-white bean purée, fresh herbs

Crab Cake \$20
lump crab cake, shaved apple and fennel, remoulade

Kale Salad \$17
local curly kale, toasted bread crumbs, parmesan, pine nuts, olive oil and lemon (VG) (RV) (RGF)

Grilled Octopus \$19
warm fingerling potato salad, fresh herbs, romesco, aioli (GF) (N)

Fried Calamari \$16
crispy calamari, spicy marinara, garlic aioli, parsley, lemon

Selection of Cheese choose three: \$22 or five: \$36
Champignon Cambozola Black Label, Mahón, Mimolette, Brebrouse, Bucheron, fig jam, membrillo, baguette (VG) (RGF)

ENTRÉES

Montauk Striped Bass \$37
grilled filet of local dayboat striper, sautéed baby spinach, rosemary roasted potatoes, cherry tomato, olive & caper sauce

Crispy Pork Chop \$32
Milanese style bone-in Berkshire pork chop, arugula, shaved fennel, pomegranate

Mushroom Ragout \$31
chef's blend of mushrooms (hon-shimeji, oyster, shiitake, maitake, and porcini) in tomato sauce with thyme, fried polenta wedges, chevre (VG) (GF) (RV)

Provençal Ratatouille \$30
eggplant, zucchini, summer squash, tomatoes, sweet onion, fresh herbs, spicy Aleppo, chèvre, garlic bread (VG) (RV) (RGF)

Faroe Island Salmon \$36
organic filet of salmon, Yukon Gold pomme purée, thyme-roasted baby carrots, cipollinis, preserved lemon gremolata, beurre blanc (GF) (O)

Buttermilk Fried Chicken \$31
½ Bell & Evans all-natural chicken, coleslaw, sweet chili sauce

SIMPLE GRILLS

Whole Branzino \$38
whole grilled Tuscan Branzino, grilled lemon

Double Cut Pork Chop \$42
20oz bone-in all-natural Berkshire pork, pork jus

NY Strip Steak \$58
14oz USDA PRIME Creekstone Farms 30-day dry-aged peppercorn sauce or chimichurri +\$3

Filet Mignon \$64
8oz USDA PRIME peppercorn sauce or chimichurri +\$3

Wagyu Beef Cheeseburger \$32
10oz American Wagyu beef burger, Eli's Bakery brioche bun, lettuce, tomato, extra sharp cheddar

Colorado Rack of Lamb \$58
USDA PRIME domestic 1/2 rack of lamb chops, rosemary-merlot reduction

SIDES \$9

french fries | yukon gold pomme purée | sautéed mushrooms
broccolini with roasted garlic | crispy brussels sprouts | creamed spinach

DESSERTS

Almond Pound Cake \$12
honey-Marsala glazed black mission figs, chai whipped cream (N)

New York Cheesecake \$12
chocolate fudge, Nutella swirl (N)

Mocha Pots de Crème \$12
Callebaut dark chocolate, espresso, whipped cream (GF)

DETAILS

(VG) = Vegetarian (O) = Organic Meat (V) = Vegan (RV) = Vegan Option Available
(GF) = Gluten Free (RGF) = Gluten Free Option Available (N) = Contains Nuts

Pay in cash and save! All menu prices listed are cash prices.
A 3.9% POS Technology Fee will be added to all checks when not paying in cash.
20% gratuity will be added for parties of 6 or more

Executive Chef: Molly Sparrow Johnson