



Prix Fixe 75
Any three courses + bread service

Three-Course Wine Pairing 36
Any three wines by the glass

Summer 2026

BREAD SERVICE (VG)

Parker House Rolls, Rosemary Focaccia, & Cinnamon Brown Butter Corn Bread *served with* Smoked Honey & Sea Salt Butter 6

SMALL PLATES & SHAREABLES

Roasted Asparagus Salad ^(V, GF)	Arugula, Spinach, Watercress & Kale, Vegan Ricotta Salata, Toasted Sunflower Seeds, Red Wine Vinaigrette 17
Classic Caesar	Baby Gem Lettuce, Shaved Pecorino, White Anchovy, House Caesar Dressing, Crostini 18
— ADD CHICKEN +10 SHRIMP +13 SALMON +20 —	
Classic Beef Tartare * ^(GF)	Allen Brothers Beef Tenderloin, Dijon Mustard, Capers, Egg Yolk, Fine Herbs, Shallot, Housemade Potato Chips 24
Plum Tomato Gazpacho ^(V, GF)	Fresh Plum Tomatoes, Roasted Garlic, Persian Cucumber, Piquillo Peppers, Extra Virgin Olive Oil 18
Baked Brie ^(VG)	Blackberry Jam, Roasted Walnuts, Crostini 18
Grilled Octopus	Chorizo & Potato Hash, Oven Dried Tomato, Red Wine Gastrique 24
Tuna Poke ^(GF)	Chili-Coconut Sticky Rice, Ponzu, Cilantro, Jalapeño, Scallion, Sesame 22
Crab Cake	Avocado Mousseline, Spicy Street Corn Relish 28
Cheese and Charcuterie	Seasonal Selection of Cheeses, Cured Meats, & Accompaniments 28

PASTAS & GRAINS

Classic Bolognese	Fresh Cavatelli Pasta, Dry Aged Beef Ragout, Pecorino Romano 30
Lobster Ravioli	Shelled Lobster Meat, Blistered Cherry Tomatoes, Lobster Cognac Sauce 38
Spicy Rigatoni	Fresh Rigatoni, Housemade Vodka Sauce, Calabrian Chili 28
Risotto Primavera ^(V, GF)	Roasted Asparagus, Sugar Snap Peas, Spring Onions, Watercress Purée, Vegan Pecorino Romano 29
Tagliatelle Carbonara	Guanciale, Pasture Raised Egg Yolk, Pecorino Romano, Fine Herbs 28
— ADD BURRATA +9 CHICKEN +10 SHRIMP +13 SALMON +20 —	

ENTRÉES

Togarashi Crusted Tuna	Sticky Coconut Rice Cake, Mixed Baby Greens, Sweet Soy Glaze 42
Steak Frites * ^(GF)	10oz Allen Brothers NY Strip, Crispy French Fries, Natural Jus 46 PRIX FIXE +5
Grilled Pork Chop ^(GF)	Duroc Heritage Pork Chop, Charred Onion and Mascarpone Purée, Grilled Peaches, Guajillo-Agave Glaze 36
Pan-Roasted Atlantic Salmon	Chipotle Romesco, Orzo Tabbouleh, Preserved Lemon Agrodolce 42
Roasted Organic Chicken ^(GF)	Celery Root Mash, Sugar Snap Peas, Natural Jus 36

SIDES

Fries ^(GF)	11 ADD CAJUN +1 LEMON SEA SALT +2 TRUFFLE PARMESAN +3
Crispy Brussels Sprouts	Roasted Garlic, Agave, Toasted Pecan 13
Sauteed Mixed Vegetables	12
Dirty Mashed Potato	14
Mac and Cheese	Aged White Cheddar, Pipette Pasta 16
Burnt Broccoli	Cave-Aged White Cheddar Fonduta, Aleppo Chile, Garlic Oreganata 12

DESSERTS

Fruit Tarts	Pastry Cream, Grapes, Strawberry Sauce, Vanilla Crumb, Grape Sorbet 12
Creme Brulee ^(GF)	Classic Creme Brulee, Fresh Fruit, Creme Anglaise, Whipped Cream 12
Chocolate Cake ^(V)	Toffee Brittle, Raspberry Sauce, Fresh Fruit, Vanilla Chantilly Cream, Chocolate Miso Sauce 12
Lemon Vanilla Cake	Limoncello Soak, Lemon Mousse, Creme Anglaise, Vanilla Crumb, Lemon Mint Sorbet 12
Brown Butter Chocolate Chip Cookies	Two Per Plate 12

James Klapak EXECUTIVE CHEF **Antonio Martinez** SOUS CHEF **Sri Elleston** PASTRY CHEF

A 4% DISCOUNT WILL BE APPLIED TO CASH PURCHASES. PLEASE NOTE THAT A \$3 SURCHARGE WILL BE APPLIED TO ALL MENU SUBSTITUTIONS.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
(GF) GLUTEN FREE (VG) VEGETARIAN (V) VEGAN