

Prix Fixe 75
Any three courses + bread service



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

Fall 2026

BREAD SERVICE (VG)

Focaccia, Pumpernickel & Grissini Breadsticks served with Honey Butter 6

SMALL PLATES & SHAREABLES

Autumn Beets and Greens ^(V, GF)	Mixed Arugula and Baby Watercress, Roasted Red and Golden Beets, Vegan Chevre Mousse, Spiced Candied Almonds 18
Classic Caesar	Little Gem Baby Romaine, House-Made Caesar Dressing, Pecorino Romano, 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
Butternut Squash Bisque ^(V, GF)	Toasted Pepitas, Pumpkin Seed Oil, Mint 18
Baked Brie ^(VG)	Whipped Brie Cheese, Roasted Garlic, Spiced Cranberry Jam, Roasted Walnuts 18
Grilled Octopus	Red Wine Braised Octopus, White Beans, Escarole, Fried Garlic, Port Wine Gastrique 26
Seared Tuna Tatake ^(GF)	Lightly Seared Tuna Tatake, Jicama and Daikon Citrus Slaw, Sweet Soy Glaze 25
Crab Cake	Spicy Smoked Tomato Relish, Baby Watercress, Meyer Lemon 28
Cheese and Charcuterie	Seasonal Selection of Meats, Cheeses, and Accompaniments 28

PASTAS & GRAINS

Classic Bolognese	Fresh Rigatoni Pasta, Dry Aged Beef Ragout, Pecorino Romano 30
Tagliatelle Aragosta	Shelled Lobster Meat, Blistered Cherry Tomatoes, Lemon Tomato Sugo Burro 38
Pappardelle Maiale Bianco	Fresh Pappardelle, White Wine Braised Pork Shoulder, Calabrian Chili, Baby Spinach, Sage 28
Risotto Autunno ^(V, GF)	Roasted Butternut Squash, Baby Carrots, and Cipollini Onions, Vegan Pecorino Romano 29
Spicy Vodka	Fresh Paccheri, House Made Vodka Sauce, Calabrian Chili 26
ADD BURRATA +9 GRILLED TOFU +9 CHICKEN +10 SHRIMP +13	

ENTRÉES

Togarashi Crusted Tuna	Sticky Coconut Rice Cake, Grilled Baby Bok Choy, Sweet Soy Glaze 42
Steak Frites * ^(GF)	10oz Allen Brothers Petit Filet, Crispy French Fries, Natural Jus 46 PRIX FIXE +5
Grilled Pork Chop ^(GF)	Duroc Heritage Pork Chop, Apple Butter, Roasted Fingerling Potato and Brussels Sprout Hash, Apple Agrodolce 36
Pan-Roasted Faroe Island Salmon ^(GF)	Sweet Potato, Roasted Baby Root Vegetables, Maple Harissa Glaze, Rosemary 42
Roasted Organic Chicken ^(GF)	Olive Oil Parmesan Pomme Purée, Roasted Heirloom Carrot, Natural Jus 36
Pan Roasted Scallops ^(GF)	Meyer Lemon Risotto, Crispy Guanciale, Grilled Autumn Squash, White Balsamic Gastrique 42

SIDES

Fries ^(GF) 11	ADD CAJUN +1 LEMON SEA SALT +2 TRUFFLE PARMESAN +3	
Crispy Brussels Sprouts ^(GF)	Roasted Garlic, Agave, Toasted Pecan 13	
Mac and Cheese	Aged White Cheddar, Pipette Pasta 15	Sautéed Spinach Fried Garlic, Meyer Lemon 12
Olive Oil Parmesan Pomme Purée ^(GF) 14	Sauteed Mixed Vegetables 12	

DESSERTS

Apple Pie	Salted Caramel Sauce, Pecans and Vanilla Gelato 12	
Black Forest Mousse ^(GF)	Chocolate Mousse, Cherry Compote, Vanilla Crumb, Chocolate Shavings 12	
Raspberry Pistachio Cake ^(V)	Raspberry Chantilly Cream, Raspberry Sauce, Chopped Pistachios and Orange Sorbet 12	
Pumpkin Cake	Salted Caramel Sauce, Cream Cheese Frosting, Roasted Pumpkin Seeds 12	
Brown Butter Chocolate Chip Cookies	Two Per Plate 12	
Gelato/Sorbet Bowl 12	Berry Bowl 12	Affogato 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