



DINNER

RAW BAR

OYSTERS ^{gf}	M/P
East or West Coast	
SHRIMP COCKTAIL ^{gf}	22
(4) Shrimp Cocktail	
RAW BAR TOWER ^{gf}	39
PLATEAU: (6) Oysters, (4) Shrimp, Tuna Tartare	65
GRAND PLATEAU: (12) Oysters, (6) Shrimp, Tuna Tartare	

SMALL PLATES

MOULES FRITES	24
mussels, saffron cream, mustard, fries	
TUNA TARTARE	22
avocado, sesame, spicy aioli, chips	
CACIO E PEPE FRITTERS ^v	16
parmesan cheese, black pepper, garlic aioli	
SHORT RIB STEAMED BUNS	18
pickled onion, spicy aioli	
STEAK SKEWERS ^{gf}	25
spicy aioli	
FRIED CALAMARI	21
marinara, tartar sauce	
WHIPPED RICOTTA ^v	19
honey, herbs, olive bread	
LOLLIPOP CHICKEN WINGS	17
honey sriracha, blue cheese	
BAKED MAC N CHEESE ^v	25
mozzarella, cheddar, gouda, breadcrumbs, garlic & shallots	

ARTISANAL CHEESE BOARD

Three seasonal artisanal cheeses, fig jam, dried apricots, olives, grapes, taralli, truffle honey & olive bread

^v
36

SOUP & SALAD

FRENCH ONION SOUP	15
vidalia onion, rustic bread, swiss cheese	
BABY ARUGULA ^{gf v}	17
heirloom tomatoes, shaved parmesan w/ basil balsamic dressing	
BISTRO ^v	16
organic field greens, crispy shallots, goat cheese, red wine mustard vinaigrette	
BELGIAN ENDIVE ^{v gf}	18
Belgian endive salad, gorgonzola, green apple slices, mustard vinaigrette	
CAESAR ^v	17
Romaine, croutons, shaved Grana Padano	
ADD: CHICKEN \$9	

THIN CRUST PIZZA

Gluten free cauliflower crust available

SPICY SALAMI & BURRATA	28 / 26 GF
vodka sauce, mozzarella, Mike's hot honey	
MARGHERITA ^v	20 / 19 GF
mozzarella, tomato sauce, basil	

PASTA

RIGATONI CRUMBLED SAUSAGE	28
porcini mushrooms, peas, marinara, cream	
LINGUINI CLAMS	28
garlic, EVOO, chili peppers	
CAVATELLI PESTO ^v	26
burrata, citrus pesto, parmesan crisp	
BURRATA RAVIOLI ^v	25
spicy arrabbiata sauce	
PENNE A LA VODKA ^v	22
ADD: CHICKEN 9 SHRIMP 12	

CHICKEN PARM PIZZA

vodka sauce, fresh mozzarella. Served with: Mike's Hot Honey, red pepper flakes & parmesan cheese

32
(add penne a la vodka +8)

BIG PLATES

SESAME MISO GLAZED SALMON	38
wild caught salmon, scallion mashed potatoes	
FISH & CHIPS	28
wild cod, tartar, malt vinegar, fries	
DOUBLE CUT 32oz PORK CHOP ^{gf}	42
hot & sweet cherry peppers, mashed potatoes	
14oz NY STEAK AU POIVRE	58
fries, pepper-cogac cream sauce	
CHICKEN SCARPARIELLO ^{gf}	34
roasted chicken on the bone, sausage, peppers, potatoes	
PARMESAN CHICKEN	34
mashed potatoes, seasonal vegetable	
CEBU BURGER	25
Pat LaFrieda, double patty, American cheese, pickle, bibb lettuce, tomato, special sauce, potato bun, fries	
VEGGIE BURGER ^v	20
(oats, edamame, string beans, carrots, onions, broccoli), avocado spread, lettuce, sweet potato fries, gluten free bun	

SIDES

FRENCH FRIES 10 ^{vg}	MASHED POTATOES 9 ^{gf v}
TRUFFLE FRIES 15 ^v	CREAMED SPINACH 10 ^{gf v}
SWEET POTATO FRIES 12 ^{vg}	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 6 or more. 3.9% charge added to credit card purchases.

Executive Chef Carlos Rodriguez-Lima

^v vegetarian ^{vg} vegan ^{gf} gluten free