



# BILL OF FARE

## small plates

TOMATO-BACON BISQUE 12

WARM OLIVES 7

FRIED CHICKEN SLIDERS 16  
buttermilk, bacon butter, hot sauce

SEARED TUNA 17  
yuzu kosho tahini sauce, avocado

GRILLED OCTOPUS 18  
peppadew, gigante beans,  
charred leek, olive, tarragon  
vinaigrette

SPECK WRAPPED SHRIMP 18  
orange balsamic glaze, apple slaw  
nigella seeds, scallion

BUTCHER'S MEATBALLS 14  
grana padano, ricotta,  
sauce, crusty bread

"RAMEN-SPICED" SHISHITOS 13  
miso ranch

ROASTED RACLETTE CHEESE &  
MUSHROOM SKILLET 18  
wild mushroom conserva, heirloom  
potatoes, rosemary pesto

SMOKED SQUASH HUMMUS 14  
crispy chickpeas, cilantro,  
pomegranate, harissa

CRISPY DELICATA SQUASH RINGS 14  
beetchup

### cheese & charcuterie

daily artisanal selection  
with accoutrements

cheese 21 charcuterie 22

### east & west coast oysters

half dozen 21 - full dozen 39

## salads

BABY SPINACH 15  
bacon, jammy egg, vinegar shallots,  
croutons, parm, preserved lemon

ARUGULA 13  
tomato, fennel, onion,  
parm, lemon vin

ROASTED BEET & BLOOD ORANGE 15  
purple endive, goat cheese,  
hazelnuts, kumquat vinaigrette

CAESAR SALAD 15  
litte gems, treviso radicchio,  
everything bagel croutons, grana  
padano - **add:** boquerones +3

KALE 15  
sorghum, delicata squash, gala  
apple, golden raisins, apple cider  
vinaigrette

**add**

hanger steak 14    salmon 13    veggie burger 9  
grilled chicken 9    grilled shrimp 12

## flatbreads

MARGHERITA 18  
sauce, basil, fresh  
mozzarella, grana-padano

FENNEL SAUSAGE 19  
burrata, sauce, pepperoncini,  
caramelized onion

BUTTERNUT SQUASH 19  
melted onions, gorgonzola, sea  
salted pistachio, petimezi

PEPPERONI 19  
smoked mozz,  
pickled chiles, honey

MERGUEZ SAUSAGE 19  
brussels sprouts, 4 cheese  
fondue, pickled shallots,  
harissa aioli

## mains

8 oz HANGER STEAK 24

16 oz BONELESS RIBEYE 41

CURED LONG ISLAND DUCK BREAST 34  
pomegranate molasses, collard  
greens, kabocha squash purée

HALF CHICKEN  
COOKED UNDER A BRICK 29  
roasted garlic, charred lemon

SEARED SEA SCALLOPS 36  
maine lobster sauce, heirloom  
potato, charred leek, nduja crumb

MAC & CHEESE 16 / 26  
shells, grafton cheddar,  
buttered crumbs

RIGATONI 16 / 26  
lamb ragu, grana padano,  
black truffle

PAN ROASTED ATLANTIC SALMON 29  
mushroom farro, butternut,  
brussels sprouts, cultured  
butter, caper-peppadew sauce

BRAISED COLORADO LAMB SHANK 34  
ras el hanout, creamy polenta,  
cipollini onions, maple glazed  
carrots, gremolata

## burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

BURGER 19  
brioche, sour pickle,  
choice of cheese  
**add:** avocado 4

LAMB BURGER 24  
pepperonata, goat cheese,  
harissa aioli

FRICO GRILLED CHEESE 17  
cave-aged cheddar,  
gruyère

SOUP & SANDWICH\* 20  
pq grilled cheese,  
tomato-bacon bisque

QUINOA VEGGIE BURGER 18  
chipotle aioli, feta yogurt, pickles

FRENCH DIP 21  
gruyère, caramelized onion,  
horseradish aioli, miso au jus

\* not served with kettle chips or arugula salad

## sides

MASHED POTATOES 10  
truffle butter

HOUSE CUT FRIES 7

CREAMY POLENTA 10  
smoked provolone cheese

CRISPY BRUSSELS SPROUTS 10  
sweet chile, fish sauce

WILD MUSHROOM CONSERVA 12  
olive oil, sherry vinegar

\* Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your  
risk of food borne illness.

executive chef:  
DAN NISTORESCU



culinary director:  
JEFF HASKELL

for those of  
us with dietary  
resrtictions

