

FALL 2017

RAW BAR

East Coast Oysters
2.5

West Coast Oysters
3

King Crab Legs
45

Middlenecks
1

Lobster Cocktail
18

SMALL PLATES

Pan Seared Crab Cake
romesco sauce, shaved brussels
15

Mussels Della Nonna
San Marzano tomato sauce,
spicy Calabrian chilies
12

Beet Root Risotto
parmigiano reggiano, pistachio gremolata
10

Crispy Calamari
Korean bbq sauce, cilantro slaw
12

Belgian Endive & Radicchio
Asian pears, red onion, roasted hazelnuts,
gorgonzola dolce, pomegranate
vinaigrette
12

Mushroom Bisque
crunchy mushrooms, herbed creme fraiche
8

SHAREABLE

Roasted Cauliflower Hummus
dukkah, crispy chic peas, garden pickles,
toasted naan
10

Fish & Chips
beer battered cod, twice cooked potatoes
16

Grilled Trevisano Caesar
pumpnickel croutons, parmesan reggiano,
11

Prawns & Polenta
chorizo aioli, charred lemon
16

Prosciutto & Arugula Pizza
blue cheese, grana padano, arugula,
balsamic reduction
14

Margherita Pizza
house made mozzarella, pomodoro, sliced
heirloom tomatoes
12

LARGE PLATES

Half Chicken
mushroom spiked black lentils,
dark jus
24

Faro Island Salmon
butternut squash mousse, broccolini,
brown butter honey mustard
26

Autumn Fazzoletti
fresh pasta sheets, seasonal vegetables,
sage crema, crushed walnuts
19

Filet Au Poivre
roasted baby potatoes, brussel sprouts,
peppercorn demi, crushed pink
peppercorns
38

Slow Cooked Pig
cauliflower puree, baby bok choy
24

Pan Roasted Halibut
turnips, rainbow chard, smoked
tomato nage
30

Dry Aged Burger
pickles, soft bun, fries
14

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any food allergies let us know!
20% service fee for parties 8 or more