

Winter

RAW BAR

East Coast Oysters
2.5

West Coast Oysters
3

Middlenecks
1

Shrimp Cocktail
4

SIDES

Smashed Potatoes

Exotic Mushrooms

Sauteed Tuscan Kale

Fresh Cut Fries

Broccolini

Crispy Brussels

SMALL PLATES

Jumbo Lump Crab Cake
romesco sauce, shaved brussels
15

Smoked Wings
maple bourbon bbq
12

Cauliflower Risotto
saint andres, pistachio gremolata
10

Crispy Calamari
Korean bbq sauce, cilantro slaw
12

Stuffed Oysters
artichoke & grana padano
13

Kale Caesar Salad
kale ribbons, garlic chips,
sourdough croutons,
smoked caesar dressing
11

SOUP

Mushroom Bisque
crunchy mushrooms, herbed creme
fraiche
8

Winter Lobster Chowder
lobster & tomato broth, sourdough
parmigiano croutons
11

SHAREABLE

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

PEI Mussels
crispy prosciutto, chardonnay & garlic
herb butter, crostini
12

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

Polenta
chef's preparation
12

Fish & Chips
beer battered cod, fried
smashed potatoes
16

Prawns Scampi
fresh basil, charred lemon
16

Charred Octopus
artichoke smashed potatoes, olive
aioli, spicy arugala leaves
16

Lobster Roll
handpicked Maine lobster,
chablis, garlic herb butter
22

LARGE PLATES

Truffled Gnocchi
chanterelle mushrooms, guanciale,
sherry tortufo
21

Faroe Island Salmon
everything crust, goat cheese whipped
potatoes, lemon & dill aioli
26

Slow Cooked Pork
sweet potato puree,
crispy brussels, demi
24

Grilled Swordfish
cauliflower puree, escarole &
white bean, pesto
25

8 oz Filet
smashed potatoes, broccolini,
peppercorn demi
34

Dry Aged Burger
pickles, soft bun, fries
14

Brick Chicken
cauliflower risotto, chicken jus
24

Raviolo Fra Diablo
clams, mussels, crab, shrimp, lobster,
stracciatella, spicy calabrian chili
marinara
22

PIZZA

Wild Mushroom & Arugula
crumbled blue cheese, parmigiano, &
balsamic reduction
14

Margherita
house made mozzarella, baby confit
tomatoes, garlic & olive oil
12

B2 Trio
pomodoro sauce, mozzarella, chorizo,
pepperoni, prosciutto
15

White Clam
stracciatella, grana padano,
fresh clams, garlic,
parsley, red chili flake
16

SWEETS

All Homemade

Bread Pudding
brioche, bourbon

Choco Taco
vanilla bean ice cream, chocoate
ganache, hazelnuts

Campfire Mousse
vanilla-marshmallow cream, graham
cracker, milk chocolate mousse,
dark chocolate ganache

Cannoli doughnuts
cinnamon doughnuts with cannoli filling

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