



Crusty Sourdough with Whipped Ricotta and Raw Wildflower Honey \$5

Brandied Lobster Bisque \$7

Crème Fraiche | Old Bay Biscuit Croutons

Castelfranco Autumn Salad \$10

Endive | Roasted Beet | Whipped Ricotta | Pickled Grape | Spiced Pecans | Cider Vinaigrette

Gem Lettuce "Caesar" \$12

Roasted Garlic Dressing | Parmesan | Boquerones | Fried Prosciutto | Pangrattato

Hot Smoked Trout & Boursin Dip \$14

Caciocavallo Cheese | Peppadew Peppers | Crusty Cheese Bread

King Crab Cake \$19

Roasted Garlic Pannacotta | Caviar Beurre Monte | Chive | Lemon Oil

Hand Cut Steak Tartare \$18

Smoked Egg Aioli | Cornichon | Shallot | Fried Caper | Parsley | Lavash Cracker

Cider Brined Double Pork Chop \$29

Braised Apple | Pickled Mustard Seed | Brussels Sprout | Potato Pave

Orecchiette \$19

Braised Brisket, Bacon and Pork Belly Sugo | Ricotta Salada | Pecorino Béchamel | Arugula

12 oz. USDA Dry Aged Rib Eye \$52

Potato Pave | Mushroom-Bacon Relish | Sautéed Spinach | Sauce Bordelaise

Oven Roasted Chicken \$22

Almond Lemon Caper Brown Butter | Confit Celery | Brussels Sprout

Sea Bream "Acqua Pazza" \$31

Herbed Shellfish Stock | Mussels | Prawns | Fennel | Autumn Veg | Sardo Fregola

Smoked Lamb Shoulder \$29

Pistachio Mint Pesto | Autumn Veg | Confit Celery | Natural Jus

**Please let our staff know if you have any food allergies or special dietary needs.*

**15% gratuity added to parties of 6 guests or more.*