



our fourteenth winter

first

meatballs house ground beef + tomato + fresh mozzarella	gf	14
crispy shrimp sriracha + lemon garlic aioli + cilantro		17
octopus "under the broiler" + our pickled sweet peppers + our hummus + arugula	gf	14
tuna tower yellowfin + sesame + avocado + habanero aioli + chives + wonton chips		21
brussels bacon + cocoa + white balsamic	gf	15
bacon wrapped dates goat cheese + fig balsamic + chives		12
dumplings hand made + spicy pork + sweet hoisin		13
cauliflower hot love hot sauce + shaved celery + wasabi-gorgonzola whipped cream	gf	16
candy stripe beet carpaccio chevre + lemon + crisp greens + pumpkin seeds	gf	15
authentic caesar romaine + arugula + parmesan wafer + our dressing		14

pasta and rice

pappardelle BIANCO spicy sausage + tomato cream + hot oil + torn basil		29
hand crafted gnocchi little potato pillows + tomato + butter + parmesan		28
winter risotto shrimp + shitake + swiss chard + truffle + parmesan	gf	31
pan fried noodles garlic rice noodles + lots of veggies + green onion + hoisin	gf	27

big plates

osso bucco chef's cut and preparation		MKT
lamb chops blue cheese scalloped potato + cabernet reduction + crispy brussels	gf	42
duck sweet potato puree + hearty greens + luxardo cherry bordelaise	gf	39
PRIME ny strip chefs preparation		MKT
haddock pan seared + focaccia crumbs + whipped russets + arugula + lemon pan jus		37
pan seared tuna seared rare + wasabi mashed + spinach + ponzu beurre blanc	gf	38
dayboat chef's rendition of a local fish		MKT
chicken milanese local greens + arugula + burrata + lemon-balsamic glaze		33
roasted statler chicken skin-on organic breast + winter vegetable risotto + sherry reduction		33
eggplant thin sheets layered with pomodoro + pecorino béchamel		32

last

chocolate souffle gelato + salted caramel	gf	14
warm spiced pound cake cinnamon crème anglaise		13
vanilla creme brûlée	gf	10
apple tart a la mode		14

PLEASE INFORM US OF ANY FOOD ALLERGIES * THERE ARE NO NUTS OR NUT OILS OF ANY KIND USED IN ANY OF OUR COOKING*

CHEF+OWNER GREGG BRACKMAN

SOUS CHEF RICARDO SILVA