



## DINNER MENU

**BREAD & OLIVES** focaccia bread, mediterranean olives 8

**AVOCADO HUMMUS** vegetable crudité, fried capers 8

**BACON-WRAPPED DEGLET DATES** marcona almonds, feta crumbles, balsamic glaze 12

**CHEESE BOARD** artisan cheeses, fig compote, grapes, almonds 18

**CHARCUTERIE BOARD** artisanal cheeses & charcuterie, almonds, fig compote, cornichons 25

### SALADS

**TUSCAN KALE SALAD 13**

blue cheese, red cabbage,  
candied walnuts, cranberry vinaigrette

**HEIRLOOM TOMATO SALAD 14**

lemon basil, picked spanish onion,  
curry lime yogurt dressing

**LYONNAISE SALAD 14**

frisee, lardons, croutons, poached egg,  
warm bacon vinaigrette

**BEETS & MARINATED FETA 13**

herb marinated golden beets,  
field greens, balsamic vinaigrette

### PIZZA & PASTA

**TRUFFLE MUSHROOM PIZZA 18**

leeks, mascarpone cheese,  
white truffle oil, fried kale

**SALSICCIA PIZZA 18**

san marzano tomatoes, mozzarella,  
pork sausage, roasted peppers, fennel

**ROASTED GARLIC PIZZA 17**

mozzarella, ricotta,  
sautéed spinach, roasted garlic

**SQUID INK MALTAGLIATI 24**

shrimp, calamari, mussels, shallots,  
garlic, sherry cream sauce

**TAGLIATELLE 21**

roasted mushrooms,  
creamy sautéed spinach

### ENTREES

**CHICKEN UNDER BRICK 21**

crispy organic mary's chicken,  
herbs, garlic sauce

**DUCK AL ARMAGNAC 25**

pan seared duck breast, armagnac,  
classic orange jus

**FLAT IRON 26**

marinated, chargrilled, sauce vierge

**RIBEYE 39**

10oz, mushroom medley, demi glace sauce

**SMOKED PORK CHOPS 25**

hickory smoked pork chops,  
whole grain au poivre

**DRY AGED BURGER 18**

angus beef, caramelized onion,  
tomatoes, lettuce, red onion, aioli

**LEMON BUTTER SALMON 23**

atlantic salmon, honey avocado salsa

**FISH "EN PAPILOTTE" 24**

baked fish in parcel paper, lemon, herbs,  
olive oil, seasonal vegetables

### FOR THE TABLE

**OYSTERS**

6 for 18 / 12 for 33  
mignonette, horseradish,  
lemon wedges

**DUCK LIVER PATE 13**

pork wine jelly, raisin toast,  
cornichons

**SALT & PEPPER SHRIMP 14**

lightly battered, smoked salt,  
pink peppercorns, house  
sweet chili

**GREEN LIP MUSSELS 14**

steamed mussels, chorizo,  
cherry tomatoes, white wine,  
garlic toast

**SPANISH OCTOPUS 16**

chargrilled octopus, salsa verde,  
roasted lemon

**MOROCCAN LAMB**

**MERGUEZ 15**

house made lamb sausage,  
coriander labneh,  
zatar dust

### CHEF SPECIAL

**LAMB SHOULDER**

**FOR TWO 69**

herb crusted, 14-hour cooked  
lamb shoulder, tzatziki,  
rosemary & garlic sauce, mint

fries 7 | truffled fries 9 | wild rice pilaf 9 | haricot almondine 9  
potato anna 9 | brussel sprouts 9 | cauliflower steak 9

Please let us know of any dietary restrictions or food allergies.

Consuming raw or uncooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.