

APPETIZERS

ICED JUMBO SHRIMP & COLOSSAL CRAB *(gf)* 33

SPICED LAMB MEATBALLS *(gf)* sweet pepper tomato, harissa yogurt 16

TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 20

BUFFALO MOZZARELLA heirloom tomato gazpacho, micro basil, grilled baguette 17

BRAISED VEAL & FOIE GRAS TERRINE fig, cranberry & apple chutney, port wine glaze 24

MEZZE PLATTER * roasted pepper & feta spread, avocado hummus, artichoke mufaletta, grilled naan 18

SALADS

GILBERTIE'S FARM ORGANIC GREENS *(gf)* lemon, extra virgin olive oil, parmesan, cherry tomato 11

ARUGULA, LOCAL PEACHES & GOAT CHEESE * *(gf)* maple pecan granola, sherry vinaigrette 16

OLIVE OIL BRAISED OCTOPUS *(gf)* mediterranean vegetables, peewee potatoes, spicy rouille 21

JERSEY BEEFSTEAK TOMATOES *(gf)* blue cheese, red onion, red wine vinaigrette 14

MAINE LOBSTER & BABY BEET * *(gf)* preserved lemon crème fraîche, charred cashew, roasted fennel 26

BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing 15

Executive Chef & Partner: Stephen Lewandowski | Director of Operations & Partner: Dana Cifone

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.

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PASTA

TAGLIATELLE & GULF SHRIMP braised artichokes, spring favas, arugula, lemon caper gremolata 29

PARISIENNE GNOCCHI summer vegetables, tomatoes, spinach, salsa verde 24

SEA

SEARED SEA SCALLOPS *(gf)* caramelized cauliflower, spring asparagus, mushrooms, pancetta, truffle vinaigrette 46

PAN ROASTED ATLANTIC HALIBUT *(gf)* peruvian potato puree, white asparagus, sauce vierge 41

CRISPY JUMBO LUMB CRAB CAKES summer corn succotash, smoked paprika aioli 19 / 36

PAN ROASTED KING SALMON *(gf)* warm lentil, artichoke & asparagus salad, sunchoke purée 36

LAND

GRILLED 16 oz PRIME NY STRIP *(gf)* mushrooms, carrots, truffle potato purée 49

GRILLED VEAL CHOP *(gf)* tomato, artichoke, spinach caponata 61

ORGANIC ROASTED SPRING CHICKEN mustard spaetzli, garden vegetables, lemon thyme chicken jus 33

MOROCCAN SPICED GRILLED LAMB CHOPS * *(gf)* spring vegetables, farro, goat cheese, mint chimichurri 42

SIDES

ROASTED SPRING ASPARAGUS 12

MUSHROOMS garlic & oil 12

SUMMER CORN SUCCOTASH 12

TRUFFLE POTATO PURÉE 12

ROASTED GARDEN VEGETABLES thyme 12

TRUFFLE FRIES parmesan 12

SAUTÉED SPINACH garlic & extra virgin olive oil 12