

URBAN COVE

SOCIETY & KITCHEN

hot

GRILLED SHISHITO PEPPERS
shishito peppers, gastrique aioli

14

SHRIMP & CALAMARI FRITO MISTO
fried calamari & shrimp, tartar sauce

19

HOISIN DUCK WINGS
*hoisin-glazed duck wings,
scallions*

17

cold

LITTLE GEM CAESAR SALAD
little gem lettuce, boquerones, parm snow, croutons

16

BURRATA FRISEE SALAD
*baby green lettuce, maple bacon lardon, olive oil croutons,
sunflower seeds, basil champagne vinaigrette*

19

FALL GREEN SALAD
*mixed greens, baby green lettuce, roasted & spiced pumpkin
seeds, candied kumquats, shaved fennel*

15

chef-curated cheeseboard

24

ARTISNAL CHEESES
PUMPKIN SEEDS
FRESH BERRIES

GRILLED SOURDOUGH
DRIED CHERRIES
FIG COMPOTE

pinsa

a roman-style pizza with a light, cloud-like crust

LOBSTER + BUTTERNUT + BACON
*lobster meat, roasted butternut squash, bacon lardon,
candied kumquats, shaved fennel salad, dressed with a
lemon saffron vinaigrette*

39

PINSA AI FUNGHI
*oyster mushrooms, truffle powder,
chives, stracciatella*

26

FIG + JAMON
serrano ham, fig compote, goat cheese

25

MARINARA
mozzarella, aged provolone, parmesan, basil

20

mains

HALIBUT
beluga lentils, fris  e, saffron aioli

38

PAN-SEARED CHICKEN
*chicken breast, herb-roasted fingerlings,
charred broccolini, chicken jus*

30

PASTA D'AUTUNNO
*bucatini pasta, guanciale, brussels sprouts, butternut
squash cream, sage, breadcrumbs, stracciatella*

28

STEAK FRITES
*hanger steak, truffle fries,
herb butter sauce*

36

LOBSTER ROLL
*warm butter poached or chilled lobster
salad, chives, maldon salt, fries*

36

33 BURGER
*brioche bun, bacon onion jam, yellow beefsteak
tomatoes, gruyere, 33 sauce, lettuce, pickles*

26