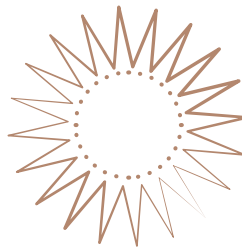


light and sharable

Pumpkin Dinner Roll <i>v</i>	\$ 14
cultured butter, honeycomb	
Shoe String French Fries <i>pb</i>	\$ 14
porcini powder, harissa ketchup	
Garden Greens <i>n</i>	\$ 22
roquefort blue cheese, spiced nuts, candy snap grapes, bacon lardon	
Delicata Squash <i>v</i>	\$ 24
citrus ricotta, pomegranate hibiscus, pumpkin seeds	
Peak Fall Vegetables <i>pb, gf</i>	\$ 26
beluga lentils, parsley oil, citrus vinaigrette	

Margherita	\$ 22
mozzarella, parmesan, tomato, basil	
Spicy Sausage Pizza	\$ 24
smoked mozzarella, peppadews, hot honey	
White Truffle Pizza	\$ 28
wild mushrooms, fontina, charred leeks	
Ricotta Gnocchi <i>v</i>	\$ 26
aleppo pepper, honeynut squash, pecorino sardo	
N'duja Bucatini	\$ 32
calabrian chili, fennel, tomato	
Wild Mushroom Ravioli <i>v</i>	\$ 34
sherry, brown butter, shallots, porcini	

pizza and pasta



pb-plant based

v-vegetarian

v-vegetarian

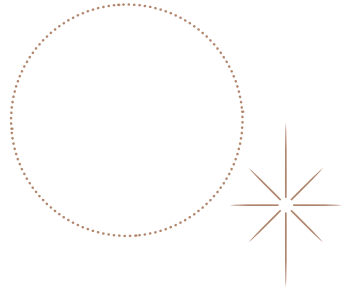
n-contains nuts



crudo

Altair Cheeseburger raclette, caramelized onions, butter lettuce	\$22
Smoked Chicken Fontina avocado, arugula, citrus vinaigrette	\$22
Cheesesteak caramelized onion, sharp white cheddar, jalapeño chimichuri	\$24

sandwich



Hamachi <i>gf</i> jalapeño, yuzu vinaigrette	\$24
Beef Tartare porcini flatbread, quail egg, fennel cream	\$24

Land & Sea Inspired

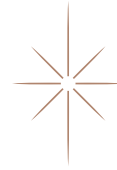
Foie Gras & Truffle Terrine bacon shallot jam, whole grain mustard, grilled sourdough	\$32
Atlantic Salmon <i>gf</i> smoked fingerling potato, bacon, midnight chard	\$36
Hanger Steak <i>gf, n</i> jalapeño chimichurri, pistachio romesco, onion jus	\$36
Long Island Duck <i>gf, n</i> pistachio crust, sunchoke, sauce l'orange	\$38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



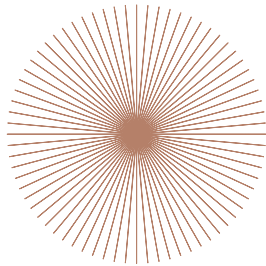
Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

Berry Tart *v*

whipped buttermilk, honey-lemon vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6

Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbena	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14