Executive Chef: Aaron Whitcomb



General Manager: Jason Duffy

SMALL PLATES­­

CRAB CAKES *charred cabbage slaw, pickled mustard seeds, harissa emulsion, basil pesto… 16\*­­*

GNOCCHI *herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts … 16*

PROSCIUTTO PIZZETTA *fried prosciutto, garlic puree, caramelized onion, brie, truffle honey … 12*

BURATTA *peas, charred carrot, roasted sunflower, honey mint vinaigrette, crostini … 14*

BEEF CARPACCIO *black pepper seared beef, goat cheese, white truffle oil, baby arugula, crostini … 16†*

DUCK CONFIT *creamy polenta, roasted mushrooms, demi-glace, sage … 16\**

HUMMUS &PITA *grilled pita, Ya Ya’s famous hummus, chili oil, kalamata olives, feta cheese … 10*

MUSSELS DIABLO P.E.I mussels*, piquillo puree, harissa, tomatoes, herb salad, garlic yogurt, pita … 17*

ANTIPASTO PLATTER *selection of meats & cheeses, olives, pickled vegetables, mixed nuts, house-made jam … 19*

CALAMARI “FRITTO” *lightly breaded and fried, gazpacho aioli, agrodolce … 16*

CHICKEN PIADINI *crispy thin crust, chicken, peppers, cilantro, feta, hummus, chili oil … 14*

BRUSCHETTA *baguette, goat & cream cheese fondue, tomato salad, garlic, pine nut pesto … 14*

*Add: Artisan Meat … 6 Olive Tapenade … 3*

GREENS & SOUPS

AHI TUNA SALAD *brown butter vinaigrette, apple, fennel, butternut squash, candied pecans, goat cheese … 22\**

SALMON SALAD *potato, spiced walnuts, gorgonzola, feta, bacon, cranberry vinaigrette … 18†*

*make it a Scottish salmon filet ... 25†*

STEAK TABBOULEH *pastina, pickled fresno, feta, onion, cucumber, tomato, red wine vinaigrette, arugula … 21†*

BILL’S CHICKEN *egg, tomato, artichoke, cheese blend, avocado, honey mustard, balsamic vinaigrette … 16*

ROASTED BEET *baby* *arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette … 12\**

CAESAR *crisp romaine, parmesan, red peppers, croutons, creamy Caesar dressing … 11*

SPINACH *cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese … 12\**

TABBOULEH *pastina*, *pickled fresno, feta, onion, cucumber, tomato, red wine vinaigrette, arugula … 12*

GREEK *citrus vinaigrette, feta cheese, onions, olives, cucumber, tomato … 12\**

KALE *baby kale, brown butter vinaigrette, apple, fennel, butternut squash, candied pecans, goat cheese … 12\**

YA YA’S HOUSE SOUP *pulled chicken, tomato broth, roasted vegetables, orzo … 7*

CHEF’S SOUP OF THE DAY *a fun daily selection using seasonal ingredients ... 8*

SIDE SALAD *choose either greek salad, Caesar salad, kale salad, tabbouleh or spinach salad … 8*

*\*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server*

*†These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

BISTRO SPECIALS

SCALLOPS *pastina, bacon, arugula, fennel, pomegranate gel, apple, rose beurre blanc ... 37†*

LOBSTER RISOTTO *charred leeks, roasted tomato, parmesan brodo, arugula, beet chips ... 48†*

COLORADO STRIPED BASS *butternut squash, gnocchi, peas, brown butter, walnut, buerre blanc … 34*

ROASTED ORGANIC CHICKEN *crispy potatoes, roasted garlic, chilies, caper berries … 25*

SCOTTISH SALMON *butternut squash puree, house-made ravioli, fennel cucumber salad, piri piri … 34†*

DUROC PORK CHOP  *brussel sprouts, mustard gastrique, goat cheese grits, bourbon peach glaze … 35†*

LAMB SHANK  *cauliflower quinoa, lamb jus, braised greens, pistachios, date aigre doux …37\**

N.Y. STRIP *14oz. USDA Prime, broccolini, ‘oscar’ mac & cheese, marrow butter… 46†*

FILET MIGNON *beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts … 40\*†*

*~make it a surf and turf with a 4 oz. cold water lobster tail … 52\*†*

PASTAS

ANGEL HAIR POMODORO *sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil … 16*

*with chicken … 21 with shrimp … 23 Gluten free … 23*

CRAB TAGLIATELLE *snow crab, fresh pasta, leeks, tomato, parmesan cream sauce, artichoke… 29*

BAKED LASAGNA *Italian sausage, beef, fresh pasta, marinara, mozzarella, fresh ricotta, pine nuts … 23*

PENNE CARBONARA  *pulled chicken, black pepper cream, caramelized onion, pea, bacon, egg yolk … 24*

OAK-FIRED PIZZA

LAMB GYRO *shaved lamb, tzatziki, tomato, red onion, romaine, feta, garlic cream … 17*

PEPPERONI *jumbo pepperoni, mixed mushrooms, roasted garlic cloves, marinara … 16*

MARGHERITA *a blend of provolone, mozzarella, fontina, goat cheese, tomato, onion, basil … 15*

ITALIAN SAUSAGE *house-made Italian sausage, roasted red peppers, baby kale, pineapple pesto ... 18*

TRUFFLE MUSHROOM *gorgonzola cream, pickled fresno, arugula, mixed mushrooms, garlic bread crumb… 18*

*~ gluten free pizza crust available … add $4 ~*

SIDES

CRISPY YUKON GOLD POTATOES *with gazpacho aioli … 8/12*

PARMESAN RISOTTO *oven-dried tomatoes, charred leeks … 8/12*

CRISPY BRUSSELS SPROUTS *whole grain mustard gastrique … 8/12*

”OSCAR” MAC’ n CHEESE *snow crab, asparagus, béarnaise reduction, fontina … 12/20*

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