

dinner



market table

first

- Roasted Beet Tartare capers, dijon vinaigrette, charred cipollini, soft herbs, seed crackers 18
- Crispy Calamari snow peas, parsley, lemon, sauce louie 22
- Brooklyn Burrata summer melon, basil emulsion, pistachios, crispy pancetta, smoked balsamic, sourdough 23
- Baby Gem Salad buttermilk ranch dressing, snow peas, cheddar, crispy onions, radish 18
- Filet Mignon Carpaccio* arugula, crunchy parmesan, pickled onions, smoked balsamic, aleppo 22
- Cucumber Gazpacho almond chili salad, itachi cucumbers, lime crema, basil 16
- Spinach Cavatelli herbed mushrooms, parmesan broth, spicy sausage, ricotta salata 19 | 30
- Scallop Crudo* blueberry ponzu, ginger chili salad, crunchy togarashi 25

second

- Faroe Island Salmon* fava beans, roasted radish, chili, asparagus, pistachio pesto 38
- Rosemary Brined & Grilled Pork Loin* haricots verts, marble potatoes, stinging nettle purée, lemon confit 36
- Angus Strip Steak* truffled parmesan potato wedges, asparagus, peppercorn aioli, red wine jus 59
- Roasted Halibut english pea risotto, parmesan, mint, charred spring onions 42
- Pan Crisped Half Chicken grilled peach panzanella salad, pancetta vinaigrette, pickled onions, sherry jus 34
- Baked Atlantic Cod crab gratin, braised artichokes, seared fennel, kalamata olives, citrus beurre blanc 41
- Seared Cauliflower warm toasted barley, dried cherry, chili, almond romesco 27

for the table

- Roasted Summer Squash caper-currant vinaigrette, toasted pine nuts 13
- Sautéed Snow Peas aleppo, ponzu, fried garlic 14
- Roasted Baby Carrots whipped goat's cheese, pistachios, arugula pesto 13
- Corn Esquites chipotle aioli, cotija cheese, cilantro 13
- Old Bay Fries cocktail sauce 13
- Focaccia olive oil, rosemary 7

chef/partner Mike Price

chef de cuisine Dana Beam

Please ask about our Private Dining Room

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

cocktails



Carmine 54

mezcal, elderflower, grapefruit, lime 17



Sandía Spritz

watermelon cordial, prosecco, mint 17



The Cherry Orchard

vodka, cherry blossom vermouth, yuzu, lemon,
peychaud bitters 20



Don Quixote

tequila, gochujang, pineapple, lime, honey 18



Call Me By Your Name

neversink gin, lillet blanc, peach, lemon,
jasmine florets 19



Black Mamba

pisco, passion fruit, strega, lime, egg white, 18



Run For The Roses

smoked old fashioned: rose-infused bourbon,
angostura, cherry wood smoke 20

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Pushing Daisies

green tea, basil, mint, lime 12



Crimson & Clover

strawberry, elderflower, sparkling, basil 13

wines by the glass

organic biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Rosé Frizant Mas de Daumas Gassac, 2023, Languedoc, France 17

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 20

rosé

Côtes de Provence Rosé Château de Pampelonne, 2024, Provence, France 17

orange

Grillo Di Giovanna 'Camurria,' 2024, Sicily, Italy 17

white

Chasselas Doré The Eyrie Vineyards, 2023, Dundee Hills, Oregon 17

Sancerre Sylvain Bailly 'Terroirs' 2024, Loire Valley, France 22

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2023, Tuscany, Italy 16

Chardonnay Edith & Ida, 2022, Mendocino County, California 18

red

Nerello Mascalese Di Giovanna 'Filia', 2024, Sicily, Italy served chilled 17

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California 19

Grenache Blend Brij 'Oso Rouge', 2024, San Luis Obispo Coast, California 18

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2022, Sicily, Italy 16

Cabernet Sauvignon Camp, 2023, Sonoma County, California 19

beer

Athletic Brewing Co. Non-Alcoholic IPA Connecticut 7

Rothaus Pils Tannenzäpfle Germany 10

Victory Prima Pilsner Pennsylvania 8

Negra Modelo Mexico 9

Fiddlehead Hazy IPA Vermont 9

our dedicated beverage director

Lisa Komara