

Small Plates

Goat Cheese and Date Toast	10
Whipped Goat Cheese, Date Puree, Spiced Walnuts	
Seared Ahi Tuna Tataki	16
Tomatillo, Plum, Cucumber, Toasted Herbs	
Salt Cod Fritter	12
Jasmine Rice, Curry Aioli, Cucumber Relish	
Farmer's Salad	12
Flying Plough Farm Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette	
Beet Salad	12
Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette	
Black Bass Crudo	16
Green Tomato Gazpacho, Stone Fruit, Jalapeno	
Beef Tartare	16
Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips	
Grilled Spanish Octopus	16
Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout	

Handmade Pasta

Ricotta & Cauliflower Ravioli	24
Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana	
Corn Agnolotti	26
Chorizo, Pickled Fresno Chiles, Cotija Cheese, Roasted Corn	
Bucatini	26
Truffle, Pancetta, Shallot, Pecorino, Cracked Black Pepper	
Pork Cheek Ravioli	26
Mousseron Mushrooms, Tarragon Butter, Lemon Gremolata, Parmigiana	
Rigatoni	26
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana * can be made vegetarian	

Plates

Seared Scallops	28
Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil	
Monkfish Tagine	30
Za'atar Spiced Monkfish, Roasted Tomato, Olive, Lemon, Crushed Almonds, Couscous	
Blackened Catfish	28
Carolina Gold Rice, Brown Sugar Glazed Pecans, Haricot Verts, Bourbon Butter Sauce	
Berkshire Pork Chop	32
Chestnut Mushrooms, Grilled Shishito, Corn Puree, Peach-Miso Jus	
Seafood Mixto	35
Pan Roasted Shrimp, Calamari, Scallops, Mussels, Fingerling Potatoes, Caramelized Fennel, Chorizo, Tomato- Fennel Brodo, Baguette	
Grilled Skirt Steak	28
Red Pepper- Almond Romesco, Layered Potato Gratin, Broccoli Rabe, Marcona Almond	
Herb Crusted Colorado Lamb Rack	38
Fried Chickpea Salad of Eggplant, Feta, Cherry Tomato, Olive Jus	
Grilled Dry-Aged Ribeye	38
Smokey Blue Cheese, Crispy Fried Red Bliss Potatoes, Sweet Onion Jam Condiment	

Vegetables

Roasted Cauliflower	7
Curry, Toasted Almonds, Golden Raisins	
Kennett Square Mushrooms	7
Garlic, Herbs, Parmigiana	
Roasted Corn	7
Pickled Peaches, Cotija Cheese	
Local Asparagus Spears	7
Rendered Prosciutto, Parmesan-Cream	
Sweet Potato Fries	7
Truffle, Parmigiana, Lemon Aioli, Herbs	

20% Gratuity will be added to parties of 5 or more

PLEASE INFORM US OF ANY FOOD ALLERGIES. *Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

-La Fia-
BISTRO
Dinner

Sparkling

Bianca Vigna Prosecco, Italy - Hints of Pear, and Apple, Creamy & Melon	12
Lucein Albrecht Cremant d'Alsace, France - Sparkling Rose of Pinot Noir	15

Whites

Lucien Albrecht, Gewurztraminer, Germany - Aromas of Honey, Lemon, Tropical Fruit, Spice	15
Costamolino, Vermentino, Italy - Evergreen, Herbs, Pine, and Fruit	11
Patient Cottat, Sauvignon Blanc, France - Wood Barrel, Currant, Grapes, Passion Fruit	12
Sea Sun Chardonnay, Napa - This Wine's Fruit, Oak, and Acidity are in Perfect Balance	15
Stadt Krems, Gruner Vetliner - Crisp, Medium Body, Clean Minerality, Peppery Finish	11
Red Tail Ridge, Riesling, Finger Lakes - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
Allen Scott, Sauvignon Blanc, New Zealand - Pomegranate, Passionfruit, Citrus, Herbacious	12
Elena Walch, Pinot Grigio, Alto Adige DOC - Delicious, White Peach, Juicy Pear	16
Camina, Verdejo, Spain - Bright, Crisp, Apples, Pears, Evergreen	12
La Caña Rias Baixas, Albarino, Spain - Pineapple, Mango	13
Andre Bonhomme, Viré-Clessé, Burgundy, France - Quince and Citrus Peel, Tangy Acidity	16

Beers

Miller Lite 4.7%	5
Amstel Light 3.5%	5
Allagash White 5%	7
Woodchuck Hard Cider - Semi Dry 5%	6
Yuengling Lager 4.4%	6
Victory Pils 5.3%	5
Brooklyn Brown Ale 5.6%	6
2sp Up and Out Hazy IPA	6
North Coast Old Rasputin 9%	7
Troegs Hop Back Amber Ale 6%	7
Big Oyster Hammerhead IPA 6.5%	7
Rodenback Alexander Sour Red Ale 5.6%	6
Founders Blushing Monk Raspberry Belgian Ale 9.2%	9

Rosés

Bargemone, Cotes d' Aix-en-Provence -Balanced Between Floral, Herbal, Wild Red Fruit	12
Conde Villar Vinho Verde Rosé, Portugal - Mineralic, Fresh Berries, Fizzy Goodness	10
La Fage Cotes Catalanes, France , Sourced from Old Vines of Grenache Gris and Noir	12

Reds

Giuliano Rosati DOC Chianti - Super Tuscan, Sangiovese, Colorino, Merlot, Cabernet Sauvignon	14
Castillo de Jumilla, Monastrell, Spain - Mature Fruit, Cherries and Blackberries	10
Annbella, Pinot Noir, Russian River - Cherry, Plum, Pepper, Nutmeg, Vanilla	14
La Madrid ,Malbec, Argentina - Spicy, Aromas of Blackberry, Spice, Lavender	12
Laurent Reserva, Cabernet Sauv, Chile -Fun and Funky, Strawberry, Earthy, and Herbal	10
Domaine Lafage Tessellae, Carignan Vieilles Vignes, France - Full-Body, Ripe, Blackberry, Plum	14
Donati, Central Coast, California - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
Juggernaut, Cabernet Sauv, Hillside Vineyards, CA - Earthy, Dark Fruit, 18 mos in French Oak	17
Carol Shelton Monga, Zinfandel, Cucamonga, CA - Red Fruit, Vanilla, Caramel, Oak	15
Sierra Cantabria, Rioja, Spain -100% Tempranillo, Black Fruit mixed with Cocoa and Coffee	10
Spaccaforno Riofava, Nero d' Avola, Elora, Italy -Ripe Morello Cherry, Licorice, Star Anise, Supple Tannins	12

Hand Crafted Cocktails

12

Old Fashioned - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
Merchant - Rye, Honey, Amaro Ramazzotti, Walnut Liquor, Angostura Bitters
Market Manhattan - Bourbon, Cherry Walnut Bitters, Amaro Averna
REAL Dirty Martini -Stateside Vodka, Blue Cheese Stuffed Olives, Olive Juice
Red Samurai - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
Paper Plane - Bourbon, Aperol, Lemon, Amaro Nonino
Jalisco Sour - Mezcal, Aperol, Egg White, Lemon
The Matador - Mahon Gin, Saffron, Lemon, Amontillado Sherry, Charred Rosemary
Dewey Beach Grapefruit Crush - Vodka, Cointreau, Fresh Squeezed Grapefruit, Sprite
Perfect Margarita - Reposado Tequila, Cointreau, Lime, Fresh Squeezed

- La Fia -
BISTRO
Bar