

Small Plates

Goat Cheese and Date Toast	10
Whipped Goat Cheese, Date Puree, Spiced Walnuts	
Salt Cod Fritter	12
Jasmine Rice, Curry Aioli, Cucumber Relish	
Farmers 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	
Rainbow Crudo	16
Salmon, Hamachi, and Tuna, Yuzu, Avocado, Spiced Mayo, Sesame, Wonton Crisps, Black Sea Salt	
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	
Wild Prawns	15
Head On Prawns, Fennel Salami, Calabrian Chile Broth, Polenta	

Handmade Pasta

Ricotta & Cauliflower Ravioli	24
Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana	
Bucatini	22
Truffle, Pancetta, Shallot, Pecorino, Cracked Black Pepper	
Potato Gnocchi	24
Lightly Seared, Dijon, Forest Mushrooms, White Wine Shallot Cream, Pecorino, Sweet Herbs	
Pork Cheek Agnolotti	26
Mousseron Mushrooms, Tarragon Butter, Lemon Gremolata, Parmigiana	
Rigatoni	26
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana *can be made vegetarian	
Cavatelli	26
braised rabbit cacciatore, tomato, red wine, parmigiana, lemon zest	

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	
Pan Roasted Duck Breast	33
Roasted Baby Carrots & Radish, Duck Confit, Farro, Rhubarb 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, Potato Pave, 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
Smoky 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	
Organic Heirloom Root Vegetables	7
Miso-Honey-Balsamic Glazed	
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
Nisia 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
New Amsterdam Fat Tire 5.2%	6
Woodchuck Hard Cider - Semi Dry 5%	6
Yuengling Lager 4.4%	5
Victory Pils 5.3%	6
Brooklyn Brown Ale 5.6%	6
Bells Two Hearted Ale 5.6%	7
North Coast Old Rasputin 9%	9
Lagunitas IPA 6.2%	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
Matthew Fritz, Cabernet Sauv, North Coast, CA Aromas of Blackberry, Sweet Tobacco	14
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

Hand Crafted Cocktails

12

Old Fashioned - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
Merchant - Rye, Honey, Amaro Ramazzotti, Walnut Liqueur, Angostura Bitters
Market Manhattan - Bourbon, Cherry Walnut Bitters, Amaro Averna
Red Samurai - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
Paper Plane - Bourbon, Aperol, Lemon, Amaro Nonino
Market Mai Tai - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
The Matador - Mahon Gin, Saffron, Lemon, Amontillado Sherry, Charred Rosemary
Andrew's Grapefruit Crush - Vodka, Cointreau, Fresh Squeezed Grapefruit
Perfect Margarita - Reposado Tequila, Cointreau, Lime, Fresh Squeezed

- La Fia -
BISTRO
Bar