

Dinner



On toast

Mushroom Duxelle , Parmigiana, Olive Oil	10
Olive and Hummus , Preserved Lemon, Olive Oil, Balsamic Glaze	10
Fig and Pistachio , Pistachio Butter, Fig, Radish	10
Smoked Salmon , Red Onion, Fried Caper, Lemon Oil, Ricotta	12

First course

Petite Crab Cakes , Red Pepper Aioli	14
Warm Medjool Dates , Stuffed with Spanish Blue Cheese, Pistachio Oil, Crumbled Pistachio	12
Fritto Misto , Tempura Battered Calamari, Shrimp, Cobia, Asparagus, Broccoli	14
Roasted Beets , Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette	14
Autumn Salad , Charred Sweet Potato and Corn, Arugula, Apple, Blue Cheese, Cider Vinaigrette	14
Beef Tartare , Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips	16
Grilled Spanish Octopus , Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout	16
Juniper Spiced Wild Boar Chili , White Beans, Cheddar, Grilled Bread	14

Handmade pasta

Lobster Scarpinocc , Lobster Fra Diavolo Sauce, Sweet Balsamic	33
Ricotta & Cauliflower Ravioli , Sage Brown Butter, Scallion, Purple Cauliflower, Cherry Tomato, Pistachio, Parmigiana	24
Radiator , Wild Mushrooms, Truffle, Cream, Poached Egg	24
Bucatini , Blanco Bolognese, Short Rib, Garlic, White Wine, Parmigiana	26
Rigatoni , Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana *can be made vegetarian ~22	24

Entrée

Grilled Striped Bass , Sauteed Kale, Crispy Fingerling Potato, Garlic, Olives, Capers, Lemon	28
Pan Seared Cobia , Delicata and Butternut Squash, Spinach, Butternut Squash Puree, Pickled Shallot	30
Duo of Berkshire Pork , Herb and Parmigiana Crusted Pork Rack, Smoked Crispy Pork Belly, Farro Risotto	33
Duck Cassoulet , Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans, Celery, Onion, Carrot, Demi Glace	33
Crispy Confit of Skirt Steak , Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri	28
Veal Ossobuco , Braised Veal Shank, Lentils, Stewed Root Vegetables, Bone Marrow, Lemon Gremolata, Buerre Fondue	36

Extras 7

Roasted Cauliflower , Curry, Toasted Almonds, Golden Raisins
Garlic Roasted Kennett Square Mushrooms
Fried Brussels Sprout , Whole Grain Mustard Dressing

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

Bar

Wines by the Glass



Sparkling Wine

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

White

Lucien Albrecht Gewurztraminer, Germany -Sweet Aromas of Honey, Lemon, Tropical Fruit and Spice	15
Costamolino, Vermentino, Italy - Evergreen, Herbs, Pine, and Fruit	11
Patient Cottat, Sauvignon Blanc, France Wood Barrel, Currant, Grapes, Passion Fruit	12
La Crema Chardonnay - Fennel, Green Apple White Flowers and Pear, with Vanilla and Oak on the Finish	15
Zocker, Gruner Veltliner, Edna Valley - 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 juice, Passionfruit, Citrus, Herbacious	12
Elena Walch Pinot Grigio, Alto Adige DOC - Delicious, White Peach, Juicy Pear	16
Nisia Verdejo, Spain - Bright & Crisp, Flavors of Apples & Pears, Hint of Evergreen	12
La Caña Rias Baixas Albarino, Spain – Pineapple and Mango	13
Chateau La Graviere Entre-Deux-Mers, Bordeaux, France -Light Lemongrass with a Creamy Finish	12
Andre Bonhomme Viré-Clessé, Burgundy, France -Quince and Citrus Peel, Tangy Acidity	16

Rosé

Hess Shirtail Ranches – Savory and Complex, California	12
Conde Villar Vinho Verde Rosé, Portugal - Mineralic, Fresh Berries, Fizzy Goodness	10
Sabine Bieler Père& Fils, Coteux d'aix-en-provence - Blend of Grenache and Syrah	12

Red

Giuliano Rosati DOC Chianti - Super Tuscan blend of Sangiovese, Colorino, Merlot, & Cabernet Sauvignon	14
Castillo de Jumilla, Monastrell, Spain - Deep Red, with Tinges of Mature Fruit, Cherries and Blackberries	10
Annabella, Pinot Noir, Russian River - Cherry & Plum, Accents of Pepper, Nutmeg & Vanilla	14
La Madrid Malbec, Argentina - Spicy, Aromas of Blackberry, Spice & Lavender	12
Smith and Hook Cabernet, Napa -Rich and Deep, Aromas of Blackberry, Sweet Tobacco Leaf, Warm Caramel	14
Domaine Lafage Tessellae Carignan Vieilles Vignes, France - Full-Bodied, Ripe, Notes of Blackberries, Plums	14
Donati Family Vineyard, Central Coast, California – Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
Cardedu 'Caladu' Cannonau di Sardegna, Italy - Spicy and Smoky, with Fleshy Fruit and Dusty Tannins	14
Gundlach Bundschu Mountain Cuvée, Sonoma - 73% Merlot, 22% Cabernet Sauvignon, Earthy, Dried Herbs	12
Chateau Reynier Cuvee Heritage Bordeaux, France - Rich Berry Fruit, Roast Coffee and Vanilla Aromas	15
Carol Shelton Monga Zinfandel, Cucamonga, California - Red Fruit, Hints of Vanilla & Caramel, Touch of Oak	15

Cans and Bottles

Miller Light 4.7%	4
Allagash White 5%	6
Allagash Tripel 9%	9
New Amsterdam Fat Tire 5.2%	7
Woodchuck Hard Cider-semi dry 5%	6
Yuengling Lager 4.4%	5
Brooklyn Brown Ale 5.6%	6
Bells Two Hearted Ale 5.6%	7
Amstel Light 3.5%	5
Stone Ripper Pale Ale 5%	6
Big Oyster Hammerhead IPA(6.5%)	7
2SP Delco Lager 5%	6

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
Red Samurai - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
The Sipper - Rye, Blackberry, Saint Germain, Rosemary Smoke, Egg White
Market Mai Tai - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
6th District - Gin, Yellow Chartreuse, St. Germain, Grapefruit Juice, Rosemary Syrup
Lincoln Street - Bourbon, Pomegranate, Aperol, Lemon
Andrew's Grapefruit Crush - Vodka, Cointreau, Fresh Squeezed Grapefruit
Perfect Margarita - Reposado Tequila, Cointreau, Lime, Fresh Squeezed