

First

Goat Cheese and Date Toast

Whipped Goat Cheese, Date Puree,
Spiced Walnuts

Fritto Misto

Tempura Battered Calamari, Shrimp,
Cobia, Asparagus, Broccoli

Farmers Salad

Winter Mixed Greens, Pickled
Fennel, Apple, Blue Cheese, Cider
Vinaigrette

Beet Salad

Hazelnut Granola, Goat Cheese,
Baby Kale, Pomegranate Vinaigrette

Rainbow Crudo

Salmon, Hamachi, and Tuna, Yuzu,
Avocado, Spiced Mayo, Sesame,
Wonton Crisps, Black Sea Salt

Beef Tartare

Chopped Filet, Olive Oil, Saffron
Aioli, Parmesan, Fresh Herbs, Fried
Egg, House Cut Chips

Grilled Spanish Octopus

Layered Potato-Prosciutto Lasagna,
Shishito Peppers, Fennel, Roasted
Pepper Ragout

Second

Seared Scallops

Saffron Risotto, Piperade, Olive,
Parmigiana, Olive Oil

Potato Gnocchi

Lightly Seared, Dijon, Forest
Mushrooms, White Wine Shallot
Cream, Pecorino, Sweet Herbs

Veal Tortellini

Black Garlic, Prosciutto Broth,
Pecorino, Mustard Greens

Rigatoni

Vodka Sauce, House-Made Italian
Fennel Sausage, Torn Basil,
Parmigiana
***can be made vegetarian**

Lobster Scarpinocc

Lobster Fra Diavolo Sauce, Sweet
Balsamic

Third

Ricotta & Cauliflower Ravioli

Sage Brown Butter, Scallion, Purple
Cauliflower Giardiniera, Pistachio,
Parmigiana

Grilled Striped Bass

Crispy Fingerling Potato, Asparagus,
Garlic, Olives, Capers, Lemon

Seared Curried Cobia

Curry Spiced Squash, Toasted
Almond-Jasmine Rice, Spicy Medjool
Date and Pepper Chutney

Southern Fried and Smoked Quail

Creamy Polenta, Braised Swiss Chard
and Pancetta, Chili-Saba Sauce

Double Cut Berkshire Pork

Bacon Choucroute, Cinnamon Apple
Chutney, Demi Glacé

Duck Cassoulet

Duck Leg Confit, Smokey Bacon,
Garlic Sausage, Tarbais Beans

Grilled Skirt Steak

Fried Brussels Sprout and Crispy
Fingerlings, Pancetta, Chimichurri

Braised Short Rib

Balsamic Red Cabbage, Potato Latke,
Horseradish Crème Fraîche

Fourth

Dessert Trio



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

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** – 15
Aromas of Honey, Lemon, Tropical Fruit, Spice
Costamolino, Vermentino, Italy - Evergreen, Herbs, Pine, and Fruit 11
Patient Cottat, Sauvignon Blanc, France – 12
Wood Barrel, Currant, Grapes, Passion Fruit
La Crema Chardonnay – 15
Fennel, Green Apple, White Flowers, Pear, with Vanilla and Oak Finish
Zocker, Gruner Veltliner, Edna Valley – 11
Crisp, Medium Body, Clean Minerality, Peppery Finish
Red Tail Ridge Riesling, Finger Lakes - Ginger, Nutmeg, Lime Zest, Spicy Acidity 11
Allen Scott Sauvignon Blanc, New Zealand – 12
Pomegranate, Passionfruit, Citrus, Herbacious
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 – 16
Quince and Citrus Peel, Tangy Acidity

Beers

- Miller Lite** 4.7% 4
Amstel Light 3.5% 5
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
Victory Pils 5.3% 6
Brooklyn Brown Ale 5.6% 6
Bells Two Hearted Ale 5.6% 7
North Coast Old Rasputin 9% 9
Stone Ripper Pale Ale 5% 6
Big Oyster Hammerhead IPA 6.5% 7
2SP Delco Lager 5% 6

Rosés

- 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

Reds

- Giuliano Rosati DOC Chianti** – 14
Super Tuscan, Sangiovese, Colorino, Merlot, Cabernet Sauvignon
Castillo de Jumilla, Monastrell, Spain - Mature Fruit, Cherries and Blackberries 10
Annabella, Pinot Noir, Russian River - Cherry, Plum, Pepper, Nutmeg, Vanilla 14
La Madrid Malbec, Argentina - Spicy, Aromas of Blackberry, Spice, Lavender 12
Smith and Hook Cabernet, Napa – 14
Rich, Deep, Aromas of Blackberry, Sweet Tobacco, Caramel
Domaine Lafage Tessellae Carignan Vieilles Vignes, France – 14
Full-Body, Ripe, Blackberry, Plum
Donati, Central Coast, California - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec 12
Cardedu 'Caladu' Cannonau di Sardegna, Italy – 14
Spicy, Smoky, Fleshy Fruit and Dusty Tannins
Gundlach Bundschu Mountain Cuvée, Sonoma – 12
73% Merlot, 22% Cab Sauv, Earthy, Herby
Carol Shelton Monga Zinfandel, Cucamonga, California – 15
Red Fruit, Vanilla, Caramel, Oak

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

