

# Dinner



## On toast

<b>Mushroom Duxelle</b> , Parmigiana, Olive Oil	10
<b>Olive and Hummus</b> , Preserved Lemon, Olive Oil, Balsamic Glaze	10
<b>Fig and Pistachio</b> , Pistachio Butter, Fig, Radish	10
<b>Foie Gras Mousse</b> , Huckleberry Jam, Petite Greens, Olive Oil	14

## First course

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

## Handmade pasta

<b>Ricotta &amp; Cauliflower Ravioli</b> , Sage Brown Butter, Scallion, Purple Cauliflower, Cherry Tomato, Pistachio, Parmigiana	26
<b>Shrimp Scampi</b> , Fresh Radiatori Pasta, White Wine, Fines Herb, Garlic, Capers, Red Pepper Flakes, Crostini	26
<b>Bucatini</b> , Braised Short Rib and Wild Mushroom Ragout	28
<b>Rigatoni</b> , Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana *can be made vegetarian ~22	26

## Entrée

<b>Spicy Cioppino</b> , Mussels, Scallops, Tile Fish, Squid, Spicy Tomato Sauce, Fennel, Parmesan, Garlic Bread	30
<b>Pan Seared Cobia</b> , Delicata and Butternut Squash, Spinach, Butternut Squash Puree, Pickled Shallot	26
<b>Duo of Berkshire Pork</b> , Herb and Parmigiana Crusted Pork Rack, Smoked Crispy Pork Belly, Farro Risotto	33
<b>Duck Cassoulet</b> , Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans, Celery, Onion, Carrot, Demi Glace	33
<b>Crispy Confit of Skirt Steak</b> , Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri	26
<b>Veal Ossobuco</b> , Braised Veal Shank, Lentils, Stewed Root Vegetables, Bone Marrow, Lemon Gremolata, Buerre Fondue	36

## Extras 7

<b>Roasted Cauliflower</b> , Curry, Toasted Almonds, Golden Raisins
<b>Garlic Roasted Kennett Square Mushrooms</b>
<b>Fried Brussels Sprout</b> , 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

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

### White

<b>Lucien Albrecht Gewurztraminer, Germany</b> -Sweet Aromas of Honey, Lemon, Tropical Fruit and Spice	15
<b>Costamolino, Vermentino, Italy</b> - Evergreen, Herbs, Pine, and Fruit	11
<b>Patient Cottat, Sauvignon Blanc, France</b> Wood Barrel, Currant, Grapes, Passion Fruit	12
<b>La Crema Chardonnay</b> - Fennel, Green Apple White Flowers and Pear, with Vanilla and Oak on the Finish	15
<b>Zocker, Gruner Veltliner, Edna Valley</b> - Crisp, Medium Body, Clean Minerality, Peppery Finish	11
<b>Red Tail Ridge Riesling, Finger Lakes</b> - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
<b>Allen Scott Sauvignon Blanc, New Zealand</b> - Pomegranate juice, Passionfruit, Citrus, Herbacious	12
<b>Elena Walch Pinot Grigio, Alto Adige DOC</b> - Delicious, White Peach, Juicy Pear	16
<b>Nisia Verdejo, Spain</b> - Bright & Crisp, Flavors of Apples & Pears, Hint of Evergreen	10
<b>La Caña Rias Baixas Albarino, Spain</b> – Pineapple and Mango	13
<b>Chateau La Graviere Entre-Deux-Mers, Bordeaux, France</b> -Light Lemongrass with a Creamy Finish	12
<b>Andre Bonhomme Viré-Clessé, Burgundy, France</b> -Quince and Citrus Peel, Tangy Acidity	16

### Rosé

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

### Red

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

<b>Old Fashioned</b> - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
<b>Merchant</b> - Rye, Honey, Amaro Ramazzotti, Walnut Liquor, Angostura Bitters
<b>Market Manhattan</b> - Bourbon, Cherry Walnut Bitters, Amaro Averna
<b>Red Samurai</b> - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
<b>The Sipper</b> - Rye, Blackberry, Saint Germain, Rosemary Smoke, Egg White
<b>Market Mai Tai</b> - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
<b>6th District</b> - Gin, Yellow Chartreuse, St. Germain, Grapefruit Juice, Rosemary Syrup
<b>Lincoln Street</b> - Bourbon, Pomegranate, Aperol, Lemon
<b>Andrew's Grapefruit Crush</b> - Vodka, Cointreau, Fresh Squeezed Grapefruit
<b>Perfect Margarita</b> - Reposado Tequila, Cointreau, Lime, Fresh Squeezed
<b>Red Sangria</b> - Red Wine, Brandy Soaked Fruit