

Small Plates

Goat Cheese and Date Toast	10
Whipped Goat Cheese, Date Puree, Spiced Walnuts	
Petite Crab Cake	12
Sweet Potato Strings, Greens Red Pepper Aioli	
Fritto Misto	14
Tempura Battered Calamari, Shrimp, Cobia, Asparagus, Broccoli	
Farmers Salad	12
Winter Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette	
Beet Salad	12
Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette	
Rainbow Crudo	14
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	

Handmade Pasta

Ricotta & Cauliflower Ravioli	24
Sage Brown Butter, Scallion, Purple Cauliflower Jardinarre, Pistachio, Parmigiana	
Cacio Pepe	20
Mafalde, Pecorino, Cracked Black Pepper	
Potato Gnocchi	24
Lightly Seared, Dijon, Forest Mushrooms, White Wine Shallot Cream, Pecorino, Sweet Herbs	
Veal Tortellini	26
Black Garlic, Prosciutto Broth, Pecorino, Mustard Greens	
Rigatoni	26
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana *can be made vegetarian	
Lobster Scarpinocc	33
Lobster Fra Diavolo Sauce, Sweet Balsamic	

Plates

Seared Scallops	26
Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil	
Grilled Striped Bass	28
Crispy Fingerling Potato, Asparagus, Garlic, Olives, Capers, Lemon	
Seared Curried Cobia	30
Curry Spiced Squash, Toasted Almond- Jasmine Rice, Spicy Medjool Date and Pepper Chutney	
Southern Fried and Smoked Quail	28
Creamy Polenta, Braised Swiss Chard and Pancetta, Chili-Saba Sauce	
Double Cut Berkshire Pork	33
Bacon Choucroute, Cinnamon Apple Chutney, Demi Glacé	
Duck Cassoulet	33
Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans	
Grilled Skirt Steak	28
Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri	
Braised Short Rib	34
Balsamic Red Cabbage, Potato Puree, Horseradish Crème Fraîche	

Vegetables

Roasted Cauliflower	7
Curry, Toasted Almonds, Golden Raisins	
Kennett Square Mushrooms	7
Garlic, Herbs	
Fried Brussels Sprout	7
Whole Grain Mustard Dressing	
Sautéed Swiss Chard	7
Pancetta, Cider	
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
Thomas Henry Chardonnay, Napa - Fennel, Green Apple, White Flowers, Pear, Hints of Oak	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, Passionfruit, Citrus, Herbaceous	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
Stone Ripper Pale Ale 5%	6
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

Hess Shirtail Ranches - Savory and Complex, California	12
Conde Villar Vinho Verde Rosé, Portugal - Mineralic, Fresh Berries, Fizzy Goodness	10
Sabine Bieler Père & Fils, Coteaux d'aix-en-provence - Blend of Grenache and Syrah	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
B-Side Cabernet, Napa - Rich, Deep, Aromas of Blackberry, Sweet Tobacco, Caramel	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
Cardedu 'Caladu' Cannonau di Sardegna, Italy - Spicy, Smoky, Fleshy Fruit and Dusty Tannins	14
Gundlach Bundschu Mountain Cuvée, Sonoma - 73% Merlot, 22% Cab Sauv, Earthy, Herby	12
Carol Shelton Monga Zinfandel, Cucamonga, California - Red Fruit, Vanilla, Caramel, Oak	15
Odette Estate 'Adaptation, Cabernet Sauvignon, Napa Valley	20

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
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

— La Fia —
BISTRO

Bar