

### *Small Plates*

<b>Goat Cheese and Date Toast</b>	<b>10</b>
Whipped Goat Cheese, Date Puree, Spiced Walnuts	
<b>Petite Crab Cake</b>	<b>12</b>
Sweet Potato Strings, Greens Red Pepper Aioli	
<b>Farmers Salad</b>	<b>12</b>
Winter Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette	
<b>Beet Salad</b>	<b>12</b>
Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette	
<b>Rainbow Crudo</b>	<b>14</b>
Salmon, Hamachi, and Tuna, Yuzu, Avocado, Spiced Mayo, Sesame, Wonton Crisps, Black Sea Salt	
<b>Beef Tartare</b>	<b>16</b>
Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips	
<b>Grilled Spanish Octopus</b>	<b>16</b>
Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout	

### *Handmade Pasta*

<b>Ricotta &amp; Cauliflower Ravioli</b>	<b>24</b>
Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana	
<b>Bucatini</b>	<b>20</b>
Truffle, Pancetta, Shallot, Pecorino, Cracked Black Pepper	
<b>Potato Gnocchi</b>	<b>24</b>
Lightly Seared, Dijon, Forest Mushrooms, White Wine Shallot Cream, Pecorino, Sweet Herbs	
<b>Cavatelli</b>	<b>26</b>
Braised Rabbit, Mint Pesto, Fava Beans, Castlevetrano Olives, Pecorino	
<b>Rigatoni</b>	<b>26</b>
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana <b>*can be made vegetarian</b>	
<b>Lobster Scarpinocc</b>	<b>30</b>
Fresh Lobster, Fra Diavolo Sauce, Sweet Balsamic	

### *Plates*

<b>Seared Scallops</b>	<b>28</b>
Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil	
<b>Seared Curried Cobia</b>	<b>30</b>
Curry Spiced Squash, Toasted Almond- Jasmine Rice, Spicy Medjool Date and Pepper Chutney	
<b>Southern Fried and Smoked Quail</b>	<b>28</b>
Creamy Polenta, Braised Swiss Chard and Pancetta, Chili-Saba Sauce	
<b>Double Cut Berkshire Pork Chop</b>	<b>33</b>
Bacon Choucroute, Cinnamon Apple Chutney, Demi Glacé	
<b>Seafood Mixto</b>	<b>33</b>
Pan Roasted Shrimp, Calamari, Catfish, Caramelized Fennel, Chorizo, Tomato- Fennel Brodo, Baguette	
<b>Grilled Skirt Steak</b>	<b>28</b>
Red Pepper- Almond Romesco, Potato Pave, Broccoli Rabe, Marcona Almond	
<b>Braised Short Rib</b>	<b>34</b>
Balsamic Red Cabbage, Potato Puree, Horseradish Crème Fraîche	

### *Vegetables*

<b>Roasted Cauliflower</b>	<b>7</b>
Curry, Toasted Almonds, Golden Raisins	
<b>Kennett Square Mushrooms</b>	<b>7</b>
Garlic, Herbs	
<b>Fried Brussels Sprout</b>	<b>7</b>
Whole Grain Mustard Dressing	
<b>Sautéed Swiss Chard</b>	<b>7</b>
Pancetta, Cider	
<b>Sweet Potato Fries</b>	<b>7</b>
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*

<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

## *Whites*

<b>Lucien Albrecht Gewurztraminer, Germany</b> - Aromas of Honey, Lemon, Tropical Fruit, 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>Sea Sun Chardonnay, Napa</b> - This Wine's Fruit, Oak, and Acidity are in Perfect Balance	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, 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, Apples, Pears, Evergreen	12
<b>La Caña Rias Baixas Albarino, Spain</b> - Pineapple, Mango	13
<b>Andre Bonhomme Viré-Clessé, Burgundy, France</b> - Quince and Citrus Peel, Tangy Acidity	16

## *Beers*

<b>Miller Lite</b> 4.7%	5
<b>Amstel Light</b> 3.5%	5
<b>Allagash White</b> 5%	7
<b>New Amsterdam Fat Tire</b> 5.2%	6
<b>Woodchuck Hard Cider</b> - Semi Dry 5%	6
<b>Yuengling Lager</b> 4.4%	5
<b>Victory Pils</b> 5.3%	6
<b>Brooklyn Brown Ale</b> 5.6%	6
<b>Bells Two Hearted Ale</b> 5.6%	7
<b>North Coast Old Rasputin</b> 9%	9
<b>Stone Ripper Pale Ale</b> 5%	6
<b>Big Oyster Hammerhead IPA</b> 6.5%	7
<b>Rodenback Alexander Sour Red Ale</b> 5.6%	6
<b>Founders Blushing Monk Raspberry Belgian Ale</b> 9.2%	9

## *Rosés*

<b>Les Gueissard, Cotes de Provence</b> - Rich, Full of Fruit and Spice	12
<b>Conde Villar Vinho Verde Rosé, Portugal</b> - Mineralic, Fresh Berries, Fizzy Goodness	10
<b>Sabine Bieler Père &amp; Fils, Coteaux d'aix-en-provence</b> - Blend of Grenache and Syrah	12

## *Reds*

<b>Giuliano Rosati DOC Chianti</b> - Super Tuscan, Sangiovese, Colorino, Merlot, Cabernet Sauvignon	14
<b>Castillo de Jumilla, Monastrell, Spain</b> - Mature Fruit, Cherries and Blackberries	10
<b>Annbella, Pinot Noir, Russian River</b> - Cherry, Plum, Pepper, Nutmeg, Vanilla	14
<b>La Madrid Malbec, Argentina</b> - Spicy, Aromas of Blackberry, Spice, Lavender	12
<b>Matthew Fritz, Cabernet Sauv, North Coast, CA</b> Aromas of Blackberry, Sweet Tobacco	14
<b>Domaine Lafage Tessellae Carignan Vieilles Vignes, France</b> - Full-Body, Ripe, Blackberry, Plum	14
<b>Donati, Central Coast, California</b> - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
<b>Cardedu 'Caladu' Cannonau di Sardegna, Italy</b> - Spicy, Smoky, Fleshy Fruit and Dusty Tannins	14
<b>Carol Shelton Monga Zinfandel, Cucamonga, California</b> - Red Fruit, Vanilla, Caramel, Oak	15
<b>Sierra Cantabria Rioja, Spain</b> -100% Tempranillo, Black Fruit mixed with Cocoa and Coffee	10

## *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>Paper Plane</b> - Bourbon, Aperol, Lemon, Amaro Nonino
<b>Market Mai Tai</b> - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
<b>The Matador</b> - Mahon Gin, Saffron, Lemon, Amontillado Sherry, Charred Rosemary
<b>Andrew's Grapefruit Crush</b> - Vodka, Cointreau, Fresh Squeezed Grapefruit
<b>Perfect Margarita</b> - Reposado Tequila, Cointreau, Lime, Fresh Squeezed

*- La Fia -*  
BISTRO

*Bar*