

## *Small Plates*

<b>Goat Cheese and Date Toast</b>	<b>10</b>
Whipped Goat Cheese, Date Puree, Spiced Walnuts	
<b>Farmers Salad</b>	<b>12</b>
Winter Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette	
<b>Seared Scallops</b>	<b>16</b>
Butternut Squash & Apple 'Soup', Dukkah Spice, Green Apple <i>*contains nuts</i>	
<b>Beet Salad</b>	<b>12</b>
Smoked Pastrami Spiced Golden Beets, White BBQ Sauce, Fermented Mustard Seeds, Shaved Horseradish	
<b>Black Bass Crudo</b>	<b>16</b>
Green Tomato Gazpacho, Stone Fruit, Jalapeno	
<b>Beef Tartare</b>	<b>16</b>
Chopped Filet, Olive Oil, Roasted Mushroom Aioli, Pickled Onion, Soft Yolk, Shaved Horseradish, Grilled Sourdough	
<b>Grilled Spanish Octopus</b>	<b>16</b>
Layered Potato-Prosciutto Pave, Shishito Peppers, Fennel, Roasted Pepper Ragout	

## *Handmade Pasta*

<b>Caraway Parpadelle</b>	<b>26</b>
Braised Lamb Ragout, Bitter Greens, Parmigiana	
<b>Bucatini</b>	<b>24</b>
Truffle Pate, Pancetta, Shallot, Pecorino, Cracked Black Pepper	
<b>Mafalde</b>	<b>28</b>
Mushroom Ragout, Preserved Mushrooms, Baby Kale, Sheep's Milk Ricotta	
<b>Rigatoni</b>	<b>24</b>
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana <b>*can be made vegetarian</b>	
<b>Squid Ink Tagliolini</b>	<b>28</b>
Lump Crab, Crab Butter, Shaved Black Truffle, Chile-Bread Crumbs	
<b>Pork Cheek Ravioli</b>	<b>26</b>
Chanterelle Mushrooms, Tarragon Butter, Lemon Gremolata, Parmigiana	

## *Plates*

<b>Tiger Prawns</b>	<b>28</b>
Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil	
<b>Monkfish Tagine</b>	<b>30</b>
Za'atar Spiced Monkfish, Roasted Tomato, Olive, Lemon, Crushed Almonds, Couscous	
<b>New Orleans Seafood Gumbo</b>	<b>28</b>
Fried Oysters, Carolina Gold Rice, Crispy Catfish, Andouille Sausage, Holy Trinity of Vegetables	
<b>Grilled Skirt Steak</b>	<b>33</b>
Charred Onion Marinated Hanger Steak, Crispy Sunchokes, Grilled Maitake Mushroom, Truffle Espuma, Shaved Black Truffle	
<b>Rohan Duck Breast</b>	<b>33</b>
Roasted Delicata Squash, Puebla Chocolate Mole, Golden Raisin Chutney, Brown Butter Pumpkin Seeds	
<b>Buffalo Short Rib</b>	<b>38</b>
Red Corn Butcher Grits, Braised Greens, Green Apple, Potlicker Jus	

## *Vegetables*

<b>Brown Butter Carrots</b>	<b>10</b>
Za'atar Spice, Shawarma Sauce, Mediterranean Herb Salad	
<b>Kennett Square Mushrooms</b>	<b>8</b>
Garlic, Herbs	
<b>Brussels Sprouts</b>	<b>8</b>
Brussels Sprout Babaganoush, Feta, Black Lime	
<b>Papas Bravas</b>	<b>8</b>
Crispy Fried Yukon Gold Potato, Cumin Curry Dust, Preserved Lemon Aioli	

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>Ottosoldi Gavi, Italy</b> –Wildflower, Stone-Fruit Aromas Mingle with Wild Herbs, Savory Spices	11
<b>Wayback Sauvignon Blanc, California</b> - Wood Barrel, Currant, Grapes, Passion Fruit	14
<b>Annabella Chardonnay, Napa</b> - Fruit, Oak, and Acidity are in Perfect Balance	15
<b>Weingut Stadt, Gruner Veltliner, Austrian</b> - Crisp, 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>Kellerei St. Paul's Pinot Grigio, Alto Adige</b> - Delicious, White Peach, Juicy Pear	16
<b>Camina Verdejo, Spain</b> – Bright, Crisp, Apples, Pears, Evergreen	12
<b>Ethero 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>Sierra Nevada Hazy Little Thing IPA</b> -6.7%	6
<b>Woodchuck Hard Cider</b> - Semi Dry 5%	5
<b>Yuengling Lager</b> 4.4%	5
<b>Stella Artois</b> 5.3%	5
<b>Brooklyn Brown Ale</b> 5.6%	6
<b>Cigar City Jai Alai IPA</b> 7.5%	7
<b>Troegs Hop Back Amber Ale</b> 5.6%	6
<b>Big Oyster Hammerhead IPA</b> 6.5%	7
<b>Rodenback Alexander Sour Red Ale</b> 5.6%	7

## *Rosés*

<b>Figuiere, Le Saint Andre, Provence</b> – Rich, Full of Fruit and Spice	12
<b>Conde Villar Vinho Verde Rosé, Portugal</b> - Mineralic, Fresh Berries, Fizzy Goodness	10

## *Reds*

<b>Villa Poggio Salvi "Caspagnolo" Chianti Colli Senesi</b> , fruity nose of cherries and red fruit	14
<b>Jumilla, Spain</b> -100% Monastrell, Black Fruit mixed with Cocoa and Coffee	10
<b>Annabella, 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>Canaletto Pinot Noir Provincia Di Pavia IGT</b> -Red Plum and Fig, Light Body Full Flavor	14
<b>Juggernaut, Cabernet Sauv, Hillside Vineyards, CA</b> – Earthy, Dark Fruit, 18 mos in French Oak	17
<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>Carol Shelton Monga Zinfandel, Cucamonga, California</b> - Red Fruit, Vanilla, Caramel, Oak	14
<b>Carino Rosso, Italy</b> -Blend of Cab Sauv, Merlot, Sangiovese and Syrah, Black Cherry and Oak	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>Stateside Dirty Martini</b> – Stateside Vodka, Blue Cheese Stuffed Olives, Olive Juice
<b>The Matador</b> – Mahon Gin, Saffron, Grapefruit, Amontillado Sherry, Charred Rosemary
<b>Perfect Margarita</b> - Reposado Tequila, Cointreau, Lime, Fresh Squeezed
<b>Jack Rabbit</b> - Tequila, Mezcal, Ginger, Carrot, Lime, Orange Cordial, Mint, Chile Salt Rim

*— La Fia —*  
BISTRO

*Bar*