

SPREADS

served with Laffa or Za’atar Pita chips

White Bean Hummus, Tahini, Espelette Pepper	\$15
Whipped Feta, Aleppo, Honey, Pepitas (GF)	\$16
Tzatziki, Persian Cucumbers, Mint (GF)	\$16
Fire-Roasted Eggplant, Red Tahini, Marinated Eggplant, Sumac (GF)	\$16

STARTERS

Bistro’s Pickles, Chef’s Seasonal Selection, Garlic, Dill (GF)	\$10
Warm Olives, Za’atar (GF)	\$12
Leek & Potato Velouté, Crispy Leeks, Crème Fraîche & Chervil	\$16
Roasted Cauliflower, Red Pepper Aioli, Gremolata, Hazelnut (V-GF)	\$16
Boquerones, White Anchovies, EVOO, Salsa Macha, Pita Chips	\$15
Tuna Tartare, Avocado, Radish, Ponzu, Wonton Chips	\$24
Roasted Octopus, White Beans, Red Pepper Aioli, Baguette	\$25
PEI Mussels, Fresh Chorizo, Calabrian Chili Butter, White Wine, Torched Goat Cheese, Grilled Sourdough	\$24

ENTREES

Roasted Half Chicken, Wild Mushrooms, Whipped Potatoes, Chicken Demi-Glace	\$35
8 oz. New York Strip Steak, Parsnip Purée, Roasted Pearl Onions, Veal Demi-Glace	\$44
Seared Branzino, Charred Onion Velouté, Corn Succotash, Roasted Fennel, Chervil	\$37
8 oz. Dry-Aged Burger, Caramelized Onions, Goat Cheese, Butter Lettuce, Calabrian-Chipotle Aioli, Brioche Bun, Za’atar Shoestring Fries	\$28
Tuscan Gnocchi, Scallops, Sausage, Spinach, Peppers	\$38
Butternut Squash Cappellacci, Brown Butter, Roasted Delicata Squash, Citrus & Herb Panko	\$31
Strozzapreti Bolognese, Slow-Braised Meat Ragù, Parmigiano Reggiano	\$27
Charred Cauliflower Steak, Guajillo Romesco, Chermoula, Toasted Hazelnuts, Crispy Shallots	\$29

PIZZA

Margherita, Mozzarella, Cherry Tomato, Basil	\$19
Tartufo, White Mushrooms, Speck, Mozzarella	\$22
Soppressata, Spicy Cured Pork, Chile Honey, Oregano	\$23
Chorizo, Tomato Sauce, Mozzarella, Spanish Chorizo, Jalapeño, Shishito Peppers	\$24
Prosciutto, Arugula, Shaved Parmesan	\$26

SALADS

Caesar Salad
Baby Gem Lettuce, Cream
Cheese Croutons, Parmesan,
Ritz
\$23

Baby Beet Salad
Golden, Red & Candy Beets,
Whipped Goat Cheese,
Pistachio Dukkah,
Yuzu-Oregano Vinaigrette, Red
Watercress, Herb Oil, Crispy
Rice Noodles
\$23

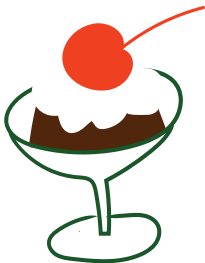
Farmer’s Greens Fattoush
Cherry Tomato, Carrots,
Radish, Lemon Vinaigrette,
Crispy Pita (VG)
\$24

SIDES

Heirloom Baby Carrots
Citrus Labneh, Dukkah,
Honey
\$17

Shoestring Fries
Za’atar
\$15

Asparagus
Yuzu Aioli, Crispy Shallots,
Parmesan
\$17



DESSERTS

Flourless Chocolate Cake, Torched Buttercream, Fresh Berries	\$14
Carrot Cake, Toasted Walnuts, Cream Cheese Frosting	\$14
Sticky Toffee Pudding, Warm Date Cake, Salted Caramel Toffee Sauce, Brown Butter Ice Cream	\$14
Panna Cotta, Passion Fruit Gel, Gooseberries, Graham Crumbs	\$14

CHEF DE CUISINE MARGARETH VILLEGAS

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please alert us to any allergies. Nuts and gluten are present in our kitchen.