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Executive Chef Azazi Morsi

ANTIPASTI

- Spanish Octopus** 16
grilled, sunchoke purée, chimichurri, pickled fresno chili, arugula, lemon
- Mussels** 16
nduja, confit tomatoes, saffron-cream, parsley
- Berkshire Meatball** 16
house pomodoro, bellweather ricotta, basil, grilled ciabatta
- Burrata di Stefano** 16
tomato-apple jam, 8 year balsamic, grilled ciabatta
- Crispy Duck Wings** 16
agrodolce, puffed farro, shaved jalapeno
- Roasted Cauliflower Soup** 10
breadcrumbs, sexy scallions, herb oil
- Gulf shrimp** 16
creamy polenta, corn, parmesan, breadcrumbs, tarragon

SALADS

- Grilled Wedge** 14
romaine hearts, confit tomatoes, lardons, croutons, blue cheese, green goddess ranch
- Crispy Brussels Sprouts** 15
radicchio, sweet peppers, green onions, carrots, crispy shallots, agrodolce vinaigrette
- Tomatoes & Stracciatella** 14
red & yellow grape tomatoes, dill, hazelnuts, berry vinaigrette
- Chop** 15
romaine, avocado, radicchio, red onion, cucumber, artichoke, garbanzo beans, red peppers, pepperoncini, salami, parmesan, mustard- caper vinaigrette
- Beet Carpaccio** 15
red & yellow beets, arugula, whipped drunken goat cheese, smoked hazelnuts, burnt orange saba

OYSTER BAR

Lobster Chargrilled Oysters ½Dz 27 / Dz 48
red fresno butter, breadcrumbs, parmesan, chives

CHEESE & SALUMI

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|---|--|
| <p>Cheese 24</p> <ul style="list-style-type: none"> cypress grove truffle tremor hooks white cheddar carr valley billy blue hook's 12 year cheddar | <p>Salumi 18</p> <ul style="list-style-type: none"> N.E venison salami N.E wild boar duck prosciutto la quercia speck |
| Cheese & Salumi 42 | |

HOUSEMADE FLATBREADS

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|---|---|---|---|
| <p>Prosciutto 17
roasted garlic cream, mozzarella, prosciutto, prosecco-fig jam, arugula</p> | <p>Garlic & Mushroom 16
roasted garlic fondue, fontina, mozzarella, wild mushrooms</p> | <p>Margherita 15
roasted tomato sauce, mozzarella, parmesan, basil</p> | <p>Caprese Pesto 16
arugula pesto, red bell pepper, cherry tomato, olives, goat cheese</p> |
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HOUSEMADE PASTA

- Mushroom Agnolotti** 21
wild mushrooms, goat cheese, brown butter, fried sage, sunchoke chips, parmesan
- Basil Cavatelli** 22
short rib bolognese, house pomodoro, burrata, fresh basil
- Baked Lasagna** 19
pork ragu, ricotta, bechamel, house pomodoro, mozzarella, basil
- Gnocchi Carbonara** 19
pancetta, egg yolk, parmesan
- Lobster Capellini** 32
lobster tail, roasted cherry tomatoes, spicy lemon cream
- Chicken Parmigiana** 26
house linguini & pomodoro, mozzarella, basil, oregano

FROM THE SEA

- Seafood Brodetto** 32
lobster broth, shrimp, calamari, clams, mussels, tomatoes, fennel, avocado, saffron aioli,
avocado, ciabatta
- Blackened Red Fish** 32
corn puree, asparagus, tomatoes, breadcrumbs, parsley
- Char-Grilled Salmon** 29
eggplant puree, pineapple-avocado salad, green harissa
- Whole Roasted Branzino** 42
confit potatoes, olives, salsa verde, parsley

FROM THE LAND

- Braised Short Rib** 29
roasted garlic whipped potatoes, carrots, cipollini onions, jus
- Cheshire Pork Chop** 34
acorn squash purée, apple mostarda, bacon lardons, pork jus, fried sage
- Main Street Burger** 16
burrata, crispy pancetta, tomato jam, arugula, frites
- Brick Roasted Chicken** 28
charred asparagus, smashed fingerling potatoes, jus
- Skirt Steak** 32
truffle polenta, peperonata, crispy onion, saba

SIDES

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| <p>2x Fried Frites 10
gremolata, roasted garlic aioli, aleppo</p> | <p>Charred Asparagus 10
citrus vinaigrette, pickled onions, mint</p> | <p>Brussels Sprouts 10
pancetta, mango, saba</p> | <p>Whipped Potatoes 10
roasted garlic cream, parmesan, breadcrumbs, parsley</p> |
| <p style="text-align: right;">Sautéed Mushrooms 10
shallots, garlic, cream, fines herbes</p> | | | |