

Wines by the Glass

Mionetto	Prosecco Brut, Italy	12
Beringer	White Zinfandel, California	7
Chateau St. Michele	Reisling, Washington	8
Mezzacorona	Pinot Grigio, Trentino Italy	7
Maso Canali	Pinot Grigio, Trentino Italy	10
Trimbach	Pinot Gris, Alsace France	15
Mauritson	Sauvignon Blanc	9
Kendall Jackson	Chardonnay, California	9
Toasted Head	Chardonnay, California	9
Villa Fiorita	Chardonnay, Piedmont Italy	10
Mark West	Pinot Noir, California	9
Carmel Road	Pinot Noir, Monterey California	12
Rock Rabbitt	Syrah, California	7
Red Rock	Merlot, California	7
Avalon	Cabernet Sauvignon, California	7
Cousino Macul	Cabernet Sauvignon, Chile	9

Bottled Beer

Budweiser	Clausthaler	Amstel Light
Bud Light	Heineken	Sam Smith India Ale
Bud Light Lime	Heineken Light	Sam Smith Nut Brown
Michelob Light	Corona	Erdinger
Michelob Ultra	Sam Adams Light	Chimay
	Miller Lite	

Salads

smoked duck

tea-smoked organic duck breast on top of sliced romaine with orange supremes, with pomegranate and cilantro vinaigrette 12.

deconstructed Caesar

fresh romaine leaves layered with Chopped Anchovies, Shredded Parmesan, homemade croûtons, roasted garlic, and dressing 8.

tuscan

baby arugula, basil leaves, toasted almond, shaved Parmesan, roasted tomatoes and lemon herb vinaigrette 8.

garden

mesclun greens, pear tomatoes, cucumbers, red onion, carrots, and provolone, chianti vinaigrette 6.

heirloom tomato caprese

olive tapenade, buffalo mozzarella, basil, crusty bread 9.

Salads (continued)

chopped

chopped Iceberg and Romaine lettuce tossed with chopped bacon, red onion, cherry tomatoes, shredded carrots, and blue cheese dressing 8.

lobster timbale

Maine lobster and greens tossed with ripe persimmon-basil aioli and topped with assorted microgreens 14.

Savory Bistro Plates

beef & chicken satay, apple-saffron chutney 9.

seafood trilogy (Shrimp Scallop Lobster), Thai curry, Soba noodles 14.

crab cake, Maryland lump crab, celery remolade, bacon corn, chipotle coulis 9.

red curry duck pot-stickers, plums & scallions 9.

Bloody Mary shrimp cocktail, vodka horseradish cocktail sauce, baby celery 11.

grilled Mahi & pineapple, almost-burnt tortilla, lime aioli, and miso Pico di Gallo 11.

tenderloin crostini, Manchago cheese, caramelized onion, shaved horseradish 10.

land, air & sea, Neiman Ranch lamb chop, foie gras, diver scallop, fruit sauces 18.

duck breast, shaved fennel citrus salad, Pomegranate jus 13.

roasted Chioggia beets, Fourme d'ambert, walnuts, assorted lettuce 7.

artesian cheese plate, assorted cheeses, Membrillo, berries, crusty Bread 9.

coconut shrimp, Mango-Harissa puree, peanut-cucumber-mint salad 12.

crudo yellowfin tuna, sesame oil, pickled ginger, real wasabi, Kim chi 12.

grilled Kobe beef steak, grilled vegetables, Jasmine rice, and Mirin soy 18.

heirloom tomato caprese, olive tapenade, buffalo mozzarella, basil, crusty bread 9.

beef sliders, pomegranate barbeque, smoked Gouda, Porcini mushrooms 9.

lobster mac & cheese, Herbs de Provence, Boursin, Katafi 14.

lump crab and artichoke soufflé, Gouda, caramelized leeks, red peppers 11.

chicken florentine, spinach, sun-dried tomato, herbed Boursin 9.

mussels Bombay, sweet curry, bacon, mango, rum, fresh coconut milk 12.

Margherita pizza, tomato, buffalo mozzarella, fresh basil 11.

Sandwiches 9.

chicken florentine, grilled chicken breast, baby spinach, sun-dried tomato, herb Boursin

spicy pork, blackened pork, caramelized onion, smoked gouda, mango

ham and cheese, proscuitto, swiss, roasted tomato, garlic mayonnaise

caprese, buffalo mozzarella, fresh basil, roasted tomato, olive tapenade

smoked turkey, bacon, avocado, tomato, romaine, ranch dressing

TriBeCa, turkey, proscuitto, sweet apples, brie, honey Dijon

Burgers 9. [all served with up to two toppings, lettuce, tomato, onion, and parmesan rosemary fries]

Smoked gouda

Cheddar

American

Swiss

Boursin

Bleu

Sauteed mushrooms

Roasted red peppers

Onion rings

Barbeque sauce

Bacon

Avocado