

START

WEDDING SOUP

braising greens, chicken meatballs
& soft poached egg *12*

CRISPY BABY ARTICHOKE

cheese fonduta & grilled lemon *11*

WHOLE ROASTED BEET WRAPPED IN BEET GREENS & BURRATA

pistachio & orange vinaigrette *14*

GREEN MARKET LETTUCE

locally sourced greens & vegetables *12*

SALAD OF HOUSE CURED TUNA & BUTTER LETTUCE

egg, radish, confit potato & pole beans *18*

APERITIFS

9

DOLIN BLANC

BONAL

PASTIS

RICARD

SUZE

LILLET

RICARD

SMALL BITES

6

MARINATED
OLIVES

DAILY
DEVEILED EGG

HOUSE SPICED
NUTS

SEAFOOD

SWORDFISH SALTIMBOCCA

celery, dried olives and sepia salad
& golden raisin caper purée *26*

ARCTIC CHAR

braised lentils, mustard greens
& bacon mustard vinaigrette *24*

CIOPPINO OF LOBSTER & SHELLFISH

sofrito, roasted garlic jam, preserved tuna aioli
& country bread *32*

HEARTH ROASTED BRANZINO

artichoke barigoule & black olive sauce *24*

LIVESTOCK

THE FOURTH BURGER

dry aged black angus beef,
house baked tomato bun,
sunny side up egg & pickled vegetables *18*

PETITE FILET & PONT NEUF POTATOES

charred romaine lettuce,
& oxtail vinaigrette *29*

PINK SALT BRICK ROASTED AMISH COUNTRY CHICKEN

watercress, shaved spring vegetables
& chili-lemon vinaigrette *24*

GRILLED MARINATED LAMB RIB CHOPS

eggplant and braised shank moussaka,
baby romaine greens
& sheep's milk yogurt *26*

PORK SCHNITZEL

brussel sprouts, new potatoes and lardons salad,
brown butter & violet mustard *24*

SIDES

9

BRAISED GIANT
BEANS

PONT NEUF
POTATOES

CHEDDAR GRITS

HACHÉ OF
SPINACH WITH
GARLIC CHIVES

FIRE ROASTED
TOMATOES WITH
PECORINO

CRUDO
three varieties
daily MP

COMMUNAL

JAR OF FOIE GRAS
daily fruit compote
16

CHARCUTERIE
mortadella, culatello,
finocchiona,
piccante, & lardo
5 for 18

OYSTERS
east & west coast
6 for 18
12 for 34

BUTCHER'S BLOCK

charcuterie,
jar of foie gras
& olives
34

SELECTION
OF CHEESES
roof top
honeycomb
14

STARCH

SPAGHETTI ALLA CHITARRA

braised tomatoes, basil purée
& crispy garlic *16*

AQUARELLO RISOTTO

val taleggio cheese, grilled radicchio
& toasted walnuts *19*

SQUID INK PASTA SHELLS WITH DUNGENESS CRAB, CONCH & SEPPIA

parsley, chili flakes &
tomato caper jam *22*

CAVATELLI WITH LAMB RAGU

braising greens, sheep's milk ricotta
& pecorino *19*

HOURS

BREAKFAST

MON-SUN 7:00AM 10:00AM

BRUNCH

SAT-SUN 11:00AM 3:00PM

LUNCH

MON-FRI 11:45AM 4:30PM

DINNER

MON-SUN 5:00PM 12:00AM

ESPRESSO BAR

MON-SUN 7:00AM 4:00PM

PLATS DU JOUR

for two - market price

SUN	MON	TUE	WED	THU	FRI
<i>Daily Roast M/P</i>	<i>Prime Dry Aged New York Strip 110</i>	<i>Veal Chop 78</i>	<i>Lobster Fra Diavolo 72</i>	<i>Roast Long Island Duck 72</i>	<i>Market Fish M/P</i>

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
A suggested gratuity of 20% is applied to parties of 8 or more; it may be adjusted according to your experience*