

OYSTERS

Select Fresh Oysters - \$3.50 each - 12 for \$40 - 18 for \$55
(SERVED WITH MIGNONNETTES / FRESH HORSERADISH / LEMON / HOT SAUCES)

PIZZAS

ADDITIONAL FINISHINGS: VEGAN CHEESE (CASHEW) / GLUTEN FREE CRUST - \$4
HONEY CRUST / SESAME CRUST/ EVERYTHING BAGEL CRUST - \$.50

SAN MARZANO TOMATO SAUCE

Red 1 (v) - \$18

Grana Padano / Basil / Garlic Oil

Red 2 - \$19

Pepperoni / Tomatoes / Grana Padano / Garlic Oil / Basil

Red 3 - \$20

Pepperoni / Smoked Sausage / Sundried Tomatoes /
Pepperoncini Peppers

Red 4 - \$20

Smoked Sausage / Mixed Mushrooms / Red Onions /
Arugula / Red Chilis

Red 5 (v) - \$20

Roasted Red Peppers / Grilled Zucchini / Sundried Tomatoes /
Black Olives / Grana Padano / Rosemary Oil

Red 6 - \$20

Grilled Chicken / Applewood Bacon / Roasted Red Peppers /
Black Olives / Pickled Jalapenos

RICOTTA CREAM SAUCE

White 1 (v) - \$18

Grana Padano / Garlic Oil / Basil

White 2 (v) - \$19

Mixed Mushrooms / Caramelized Onions / Arugula / Chili Oil

White 3 - \$20

White Anchovies / Applewood Bacon / Red Onion / Olives /
Chili Oil / Parsley

White 4 - \$20

Prosciutto / Artichokes / Pear / Honey Crust

White 5 - \$20

Pork Belly / Caramelized Onion / Arugula / Blue Cheese /
Balsamic

White 6 - \$20

Grilled Chicken / Applewood Bacon / Tomatoes / Basil /
Fennel Oil

DINNER FROM THE KITCHEN

(v) VEGETARIAN OPTION

Roasted Nuts (V) - \$4

Curry Spiced

Sea Salt Potato Chips (V) - \$8

Pimento Cheese Dip / Tajin Spice

Escargot - \$15

Piperade / Grilled Naan / Pickled Onion / Rosemary Oil

Mezze Plate - (v) \$18

Dips / Breads / Vegetables / Pickled Preserves

Roasted Carrots (v) - \$15

Spiced Yogurt / Walnuts / Pino Grigio Raisins / Aurelius
Meyer Lemon Balsamic / Fennel Dust

Iceberg Wedge Salad (v) - \$17

Cucumber / Apple / Flower Station Feta / Dried Cherries /
Herb Crouton / 30 Year Sherry Vinaigrette

Grilled Shrimp Salad - \$20

Heritage Greens / Grapefruit / Goat Cheese /
Crispy Shallots / Gin & Tarragon Dressing / Bee Pollen

Braised Short Rib Tagliatelle - \$24

Mixed Mushrooms / Pearl Onions / Green Peas /
Pecorino Romano / Pea Shoot Salad

Seared Rare Yellow Fin Tuna - \$25

Pearl Couscous / Miso & Spinach Pesto / Green
Beans / Eryngii Mushroom / Bonito Flakes

Maple Glazed Pork Belly - \$25

Navy Bean Cassoulet / Wilted Greens / Pickled
Carrots

Steak & Frites - \$23

Angus Flat Iron Steak / Green Beans /
Demi-Glace / Horseradish Aioli

DESSERTS

Vanilla Bean Crème Brulee - \$8

Blueberry Compote

White & Dark Chocolate Pave - \$10

Sponge Toffee

An automatic 18% gratuity will be added on each bill for all groups of 10 or more people.

Please inform us of any dietary restrictions. We will do our best to accommodate your request although we are unable to guarantee an allergen free kitchen.