

# DINNER

## BEGINNINGS

### Seasonal Menu

Avenue B salad, caramelized cipolini onions, grape tomatoes, aged sherry vinaigrette 7

P.E.I. mussels, chef's preparation, grilled bread 15

### Chalkboard Menu

Honey whipped gorgonzola, fig, kale, smoked onion agrodolce, crusty bread 13

Local greens, garlic scapes, pancetta, whipped chevre, roasted garlic vinaigrette 10

Ginger BBQ pork bell, spring roll, miso mushroom vinaigrette 12

The Raw Deal 16

Grilled shrimp toast, smoked baba ghanoush, roasted tomato, lemon, asparagus, herbs 14

Fried green tomatoes, grilled romaine, rock shrimp remoulade, pickled green beans, hot sauce 13

## MAIN EVENTS

### Seasonal Menu

Wagyu beef meatloaf, goat cheese & chive whipped potatoes, crispy onions, blistered tomato jam 26

### Chalkboard Menu

Grilled Bronzino, calamari salad, farro, olives, caper berries, lemon, arugula 31

Hanger steak, crispy potatoes, grilled asparagus, bearnaise, demi 35

Pacific halibut, fingerlings, fennel, roasted tomato, saffron fumet, black garlic 33

Artisanal pasta, mushrooms, arugula, truffle potato chips, bosco tartufo 24

Roasted chicken, sugar snap pea pierogis, grilled onions, arugula, blackberry gastrique 27

Lamb meatballs, boursin grits, wilted greens, fried garlic, oven dried tomato 28