



RESTAURANT BAR

## SMALL PLATES

<b>Seasonal Soup</b>	<b>\$7</b>
<b>Grilled Octopus</b>	<b>\$14</b>
Chickpeas, Moroccan Olives, Serrano Peppers, Oregano and Labneh Yogurt	
<b>Warm Maine Lobster</b>	<b>\$17</b>
Fuji Apples, Asian Pears, Endives, Smoked Marcona Almonds, Frisée, Watercress, Apple Cider-Hazelnut Vinaigrette	
<b>Pot of Mussels</b>	<b>\$13</b>
Prince Edward Island Mussels Chorizo, Bouillabaisse	
<b>Flash Fried Cauliflower</b>	<b>\$7</b>
Tahini, Chili, Lemon Juice and Sage	
<b>Crispy Pork Belly</b>	<b>\$12</b>
Creamy Polenta and Fried Egg	
<b>Middle Eastern Beef Tartare</b>	<b>\$15</b>
Capers, Red Onion, Pickled Cucumbers Shaved Carrot Salad, Harissa, Sumac Dressing	
<b>Saganaki</b>	<b>\$9</b>
Vlahotiri Cheese Gratinéed with Lemon and Pine Nuts	

## SALADS

<b>Mixed Greens</b>	<b>\$9</b>
Farmer's Market Vegetables and Red Wine Vinaigrette	
<b>Roasted Baby Rainbow Beets</b>	<b>\$13</b>
Kefalograviera Cheese, Pine Nuts, Pickled Onions, Red Beet Coulis	
<b>Vareli Salad</b>	<b>\$12</b>
Baby Arugula, Israeli Cucumbers, Fresh Herbs, Tomatoes, Kalamata Olives and Feta Cheese	
<b>Seared Yellowfin Tuna Niçoise</b>	<b>\$15</b>
White Anchovies, Haricot Vert, Soft Boiled Egg, Roasted Peppers, Fingerling Potatoes, Breakfast Radishes, Baby Tomatoes, Mustard Vinaigrette	

## BIG PLATES

<b>Pasta du Jour</b>	<b>Market Price</b>
<b>Pan Seared Scallops</b>	<b>\$24</b>
Pearl Onions, Breakfast Radishes, Baby Carrots, Braised Endive, Citrus Vinaigrette	
<b>Grilled Branzino</b>	<b>\$25</b>
Swiss Chard, Roasted Peppers, Heirloom Beans, Tomato Confit, Picholine Olives	
<b>Day Boat Chatham Cod</b>	<b>\$27</b>
Roasted Acorn Squash, Braised Greens, Pearl Onions, Broccolini, Kabocha Squash Chowder	
<b>Roasted Free Range Chicken</b>	<b>\$21</b>
Creamy Polenta, Rapini, Lemon-Caper Jus	
<b>Duo of Hudson Valley Duck</b>	<b>\$28</b>
Braised Savoy Cabbage, Hen-of-the-Woods, Baby Turnips, Cranberries, Roasted Pear, Duck Jus	
<b>Sumac-Rubbed Pork Chop</b>	<b>\$24</b>
Roasted Brussels Sprouts, Lardons, Celery Root Purée	
<b>14 oz. Dry-Aged Prime Ribeye</b>	<b>\$27</b>
Grilled Scallions, Roasted Potatoes, Coriander Pesto	

## SIDES

<b>Creamy Polenta</b>	<b>\$7</b>
<b>Broccoli Rabe</b>	
<b>Braised Greens</b>	
<b>Grilled Scallions</b>	
<b>Herbed Fries</b>	

Whenever possible we use organic and/or sustainably farmed ingredients  
Executive Chef: Amitzur Mor