



DINNER

BROKEN ARROW RANCH VENISON LOIN TATAKI • 27

Light Broiled Raw Loin. Grilled Maitake Mushroom. Truffle Ponzu. Shaved Urbani Winter Truffle.

P.E.I. OYSTER TEMPURA • 20

Prince Edward Island Tempura Oyster. House-Made Wakame Salad. Chili Furikake Aioli. Dehydrated Kimchi Crunch.

LINE-CAUGHT TUNA TARTARE • 24

Yuzu Kosho. Pickled Cilantro Stem. Pickled Shallot. Aji Chili Aioli. Nori Puff. Rice Crisp.

HALF DOZEN OYSTERS ON ICE • 18

Sherry Mignonette. Horseradish. Lemon. Tabasco. Oyster Changed Daily, Ask Server.

SCALLOP CRUDO • 23

NJ Diver Scallop. Truffled Vichyssoise. Smoked Trout Roe. Dill & Chive Oil. Dashi.

LUMPIA SPRING ROLL • 18

Traditional Filipino Pork & Gulf Shrimp Stuffed Roll. House-Made Sweet & Sour Sauce.

GRILLED SPANISH OCTOPUS • 28

Braised & Grilled Octopus. Castelvetro Olive. Gigantes Beans. Baby Arugula. Pine Nut. Jalapeno Aioli. Lemon.

LIONI BURRATA • 18

NJ Lioni Burrata. Fuyo Persimmon. Norwich Farm's Heirloom Tomatoes. 12 Year Balsamic. Fried Garlic & Pistachio Crumble. Sicilian Olive Oil. Bottarga di Muggine. Baguette.

ASIAN PEAR & NORWICH MEADOWS FARM KALE • 14

Shaved Sharp NY Cheddar. Golden Raisin. Marcona Almond. Moroccan Preserved Lemon Vinaigrette.

HOUSE-MADE GNOCCHI • 22

Caccio e Pepe. Aged Pecorino D.O.P. Fresh Shaved Urbani Winter Truffle.

FRANKFURTER • 24

House-Made German Frankfurter. Top Cut Brioche Bun. Sauerkraut. Grain Mustard. Hand-Cut French Fries.

TOGARASHI RUBBED BONE-IN ELK • 68

Fossil Farm's Elk Rib. Coal Roasted Broccolini. Aged Miso Glace Viande. Dutchess Potato.

PAN SEARED DIVER SCALLOPS • 48

Local Diver Scallops. Artichoke Heart. San Marzano Tomato. Asparagus Tips. Sancerre Broth.

8 HOUR BRAISED BONELESS BEEF CHEEK • 38

Langhe Hills Barolo. Double R Ranch Beef Cheek. Sharp Pecorino. Anson Mills Polenta. Sauteed Dandelion Greens. Urbani Winter Truffle.

JOYCE FARMS CHICKEN BREAST • 28

Pan Roasted Airline Cut Chicken Breast. Parsnip. Sorrel Jus.

FISH & CHIPS • 30

Beer Battered Icelandic Cod. Wedge Cut Steak Fries. Tartar Sauce.

1/2 ROASTED CAULIFLOWER • 26

Pine Nut Chermoula. "Baba Ganoush" & Chickpea Puree. Herb Salad. Tahini Sauce. Couscous Salad.

GRILLED VERLASSO SALMON • 34

Acorn Squash. Quinoa. Cauliflower. Ponzu-Yuzu Kosho Glaze. Wild Sesame Seed.

PACCHERI PASTA WITH MUSHROOM BOLOGNESE • 26

Paccheri Pasta. Oyster Mushroom. Hen of the Woods. Maitake Mushroom. Churchtown Dairy Fresh Farmer's Cheese. Parmigiano.

FRIED CHICKEN SANDWICH • 22

Joyce Farms Chicken Breast. Pickled Julienne Vegetables. Gem Lettuce. Beefsteak Tomato. Hot Honey. Chive-Buttermilk Ranch. Toasted Brioche.

PAT LAFRIEDA BURGER • 25

Grilled 7oz Prime Burger. Beefsteak Tomato. Gem Lettuce. Shaved White Onion. Yellow NY Cheddar. House-Made Idaho French Fries.

BEEF TENDERLOIN • MP
Double R Ranch 8oz.

SNAKE RIVER FARMS • MP
Grilled 14oz Wagyu NY Striploin.

DOUBLE R RANCH • MP
Grilled 45oz Tomahawk Steak.

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30 DAY DRY AGED BONE-IN 32OZ RIBEYE • MP

BROILED HALF LOBSTER • MP
Herb-Coated. Drawn Cultured Butter.

** Steaks served with Bordelaise. Garlic Confit Purée. **
Roasted Bone Marrow Canoe. Market Price. Ask Server.

•SIDES•

BROCCOLINI • HOUSE SALAD • STEAK CUT WEDGE FRIES • REGULAR FRIES • QUINOA & VEGETABLE STIR-FRY • POLENTA

