



STARTERS

DEVILED EGGS | 10

Classic Style with Pink and Szechuan Peppercorn, Chili Flakes, Cilantro and Scallion

SHRIMP CEVICHE | 14

Chili Roja, Avocado, Lime, Blue Corn Chips

SMASH BURGER SLIDERS | 18

Two 4oz Patties Smashed, American Cheese, Onions, Pickles, Tomato Chili Sauce, Garlic Aioli

CHARCUTERIE BOARD | 16

Chefs Seasonal Selection of Artisanal Sulumi, Cheese, and Accompaniments

CHICKEN WINGS | 16

Lemon and Pink Peppercorn Dry Rub

SPICY TUNA CRISPY RICE | 16

Crispy Rice, Spicy Tuna, and Ponzu Glace

SALADS

Add Chicken Breast 7/ Salmon 9/ Tuna Poke* 9

CLASSIC CAESAR SALAD | 15

Romaine, Traditionally Dressed, Lemon, Toasted Crumb, Fresh Parmesan and Parmesan Lavosh

SEASONAL GREENS SALAD | 15

Baby Green Lettuces, Buttermilk Tarragon Dressing, Heirloom Carrots Cucumber, Purple Radish, Fresh Herbs

ITALIAN CHOPPED SALAD | 18

Chopped Romaine, Marinated Tomato, Red Onion, Cucumber, House made Giardiniera, Parmesan, Red Wine Vinaigrette

POWER GRAINS BOWL | 18

Brown Rice, Quinoa, Barley, Kale, Roasted Mushrooms, pickled Vegetables, Sprouts

PIZZA

MARGHERITA | 20

Fior Di Latte, Marinated Tomatoes, Garlic, EV00, Basil, Smoked Salt

SPICY PEPPERONI | 24

Red Sauce, Old World Pepperoni, Mozzarella Cheese, Calabrian Chili Honey

SALSICCIA | 23

Red Sauce, Mozzarella Cheese, Italian Sausage, Nduja, Giardiniera, Crispy Sage

HAWAIIAN | 24

Red Sauce, Mozzarella Cheese, Rosemary Ham, Prosciutto Crisps, Nueske's Bacon, Charred Pineapple, Szechuan Burnt Honey

MUSHROOM | 22

Taleggio, Fontina, Mozzarella, Parmesan, Forest Mushrooms, Garlic, Crispy Enokis, Scallion, Olio Di Limon

SANDWICHES

ALL SANDWICHES & BURGERS ARE SERVED WITH FRENCH FRIES

CLASSIC BURGER* | 24

Ground Brisket and Chuck, American Cheese, Butter Lettuce, Tomato, Red Onion, Secret Sauce

GRILLED CHICKEN BAHN MI | 18

Grilled Chicken, Cucumber, Pickled Vegetables, Jalapeno, Cilantro, Garlic Aioli

ITALIAN SUB | 18

Nduja, Rosemary Ham, Salami, Provolone, Giardiniera, Lettuce, Red Wine Vinaigrette

LOBSTER ROLL | 28

Butter Poached Lobster, Celery, Fennel, Tarragon Buttermilk Dressing

BLT | 18

Neuske's Bacon, Bibb Lettuce, Tomatoes, Garlic Aioli

ENTRÉES

LOBSTER TAGLIATELLINI | 38

Squid Ink Pasta, Marinated Tomatoes, Dashi, Smoked Butter, Aleppo

SALMON | 34

Furikake Crusted, Ponzu Glace, Seared Bok Choy, Miso Butter

WILD MUSHROOM TROFIE | 28

Smoked Wild Mushrooms, Miso, Parmesan, Watercress

BRAISED SHORT RIB | 36

Crisp Blue Corn Tortilla, Salsa Roja, Escabeche, Cilantro

STEAK FRITES | 36

Grilled Ny Strip, Tallow Fries, Au Poivre sauce

DESSERT

WARM BUTTER CAKE | 10

Whipped Cream & Berries

WARM APPLE TART | 10

Caramel Sauce

FIVE-LAYER CHOCOLATE CAKE

Whipped Cream

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.