

## First Courses

### snacks

Marinated Olives  
& Marcona Almond 6.

Polenta Fritters  
Piquillo Pepper Purée 7.

Stuffed Squash Blossoms  
Ricotta Cheese & Pickled Ramps 9.

Country Pâté  
Pickled Vegetables & Mustard 8.

Veal Ricotta Meatballs 9.

### salads

Baby Romaine  
White Anchovies & Parmesan 8./13.

Mixed Baby Lettuces  
Pecorino & Hazelnut 9.

Baby Spinach  
Strawberries & Pecan 8.

### soups

Chilled Heirloom Tomato Soup 7.

Seasonal Fish & Sweet Corn 11.

## Main Courses

### sandwiches

Craft Burger  
White Cheddar, Applewood Bacon  
& Fries 18.

Short Rib Panini  
White Cheddar & Pickled Vegetables 16.

Corned Beef  
House Made Sauerkraut & Dijon 14.

Grilled Chicken  
Roasted Pepper, Pesto & Mozzarella 12.

Smoked Salmon  
Preserved Lemon & Gruyère 12.

Prosciutto  
Melon, Gruyère & Arugula 14.

Roasted Turkey  
Applewood Bacon, Avocado  
& Balsamic Onion 12.

### Main Course Salads

Cobb Salad  
Chicken, Egg, Avocado & Applewood Bacon 14.

Smoked White Tuna  
Fennel, Frisée & Sugar Snap Peas 16.

## Main Courses

### meat & fish

Roasted  
Red Snapper 22.  
Alaskan Halibut 21.  
Diver Scallops 19.  
Farm Chicken 18.  
Sirloin 17.

Braised  
Beef Short Rib 19.

### sides

Hand Cut Fries 6.  
Yukon Gold Potato Purée 6.  
Sautéed Mushrooms 8.  
Purple Hull Peas 8.  
Sautéed Spinach 6.  
Baby Carrots 8.

## ***Market Menu 28.***

### **First course**

*(Your choice of one)*

Butter Lettuce  
Roasted Grapes & Almonds

Ricotta Ravioli  
Lima Beans & Hen of the Woods

### **Main course**

*(Your choice of one)*

Scottish Salmon  
Summer Squash & Sugar Snap Peas

Braised Pork Shoulder  
Purple Hull Peas & Texas Peaches

### **Dessert**

*(Your choice of one)*

Chocolate Chip Cookie  
& Vanilla Malt Ice Cream

Fresh Fruit

chef/owner Tom Colicchio

chef de cuisine Jeff Harris

20% Service Charge added to parties of 5 or more