

OP Cheese Popovers  
sweet cream butter  
1.75 each or 4 for 6.00



## APPETIZERS

- Naked Oysters\*** peach mignonette, ½ dz 19, 1 dz 36
- Oyster & Crab\*** radish, peach mignonette (5) 27
- Tuna Tartare Parfait\*** soy ginger, avocado, shaved vegetables, potato crisps 19
- Lobster Dumplings** chili oil, tomato miso, preserved lemon 20
- Pretzel Crab Cake** aji pepper aioli, tomato jam, panko 22
- Asparagus & Burrata Cheese** watermelon, heirloom tomatoes, prosciutto, basil balsamic 19
- Classic Caesar** crispy parmesan, croutons, lemon anchovy dressing 17
- Watermelon Pizza** arugula, black olives, feta cheese, balsamic glaze 18
- Pistachio Duck Dumplings** duck consommé, onions, shiitake mushrooms, chilis 18
- Clothesline Bacon** black pepper maple glazed bacon 24

## PIZZA

- Margherita** basil, mozzarella 18
- Spicy Lobster** basil, preserved lemon, peppadew, mozzarella 29
- Sausage** chorizo, nduja, prosciutto, mozzarella, arugula 23



## PASTA

- Wild Mushroom Cavatelli** short rib, broccoli, english peas, roasted garlic 32
- Garganelli Bolognese** onion, carrots, parmesan reggiano 28
- Spinach & Ricotta Cheese Raviolis** sundried tomatoes, english peas, crispy mozzarella 26

## MAINS

- Salmon Steak\*** asparagus, tomatoes, spinach, citrus butter sauce 37
- Roasted Branzino** artichoke puree, tiny ratatouille vinaigrette 37
- Scallops & Octopus "Veracruz"** tomato, olives, capers, broccoli 36
- Lamb Chops\*** basmati rice, cauliflower, english peas, Moroccan glaze 39
- Woodfired Chicken** spinach, local mushrooms, caramelized onions, garlic jus 32
- Lightly BBQ Spareribs** prawns, creamy polenta, corn succotash, crispy onion rings 39
- Skirt Steak\*** polenta fries, pickled onions, mushroom chimichurri 36
- Berkshire Pork Chop\*** little neck clams "casino", arugula, chorizo tomato broth 36
- Surf & Turf\*** petit filet mignon, lobster tail, roasted local mushrooms 62
- 7 oz. Petite Filet Mignon\*** 42



## DB "SALT AGED BEEF"\*

- David Burke Himalayan Salt Aging: Patent US 7,998,517 B2
- 12 oz. Dry Aged New York Strip\*** 55
- 20 oz. Dry Aged Rib Eye\*** 62
- 8 oz. Dry Aged Burger\*** aged cheddar, english muffin, LTO, fries 21

**\*\*34 oz. Dry Aged Porterhouse\*** for 2 130  
**\*\*34 oz. Bone in Chateaubriand\*** for 2 120  
 \*\*with a choice of any 2 sides

## SIDES 10 each, 3 for 25

- Roasted Local Mushrooms
- Garlicky Spinach & Peaches
- Hipster Fries *bacon, shishito peppers* +5
- Roasted Corn Off The Cobb *chipotle butter, cilantro, queso fresco*
- Cream Spinach *puff pastry*
- Roasted Asparagus

\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
 All credit card and electronic transactions are subjected to a 3% processing fee.  
 To avoid this fee, please feel free to pay with cash.

