

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



APPETIZERS

- Naked Oysters*** *apple mignonette, ½ dz* 20, 1 dz 38
Oyster & Crab* *orange, radish, apple mignonette (5)* 27
Tuna Tartare Parfait* *soy ginger, avocado, shaved vegetables, potato crisps* 21
Lobster Dumplings *chili oil, tomato miso, preserved lemon* 20
Pretzel Crab Cake *aji pepper aioli, tomato jam, rice pearls* 23
Beet Carpaccio & Burrata Cheese *pecans, brussels, arugula, sage, prosciutto, basil balsamic* 19
Kale & Romaine Caesar *crispy parmesan, croutons, lemon anchovy dressing* 17
Pistachio Duck Dumplings *duck consommé, scallions, shiitake mushrooms, chilis* 18
Clothesline Bacon *black pepper maple, glazed* 25

PIZZA

- Margherita** *mozzarella, basil* 19
Spicy Lobster *basil, preserved lemon, tomato, mozzarella* 29
Sausage *chorizo, nduja, prosciutto, mozzarella, tomatoes* 23



PASTA

- Wild Mushroom Cavatelli** *short rib, broccoli rabe, roasted garlic* 34
Garganelli Bolognese *onion, carrots, parmesan reggiano* 31
Butternut Squash Raviolis *kale, toasted pepitas, spicy sage brown butter* 28

MAINS

- Salmon Steak*** *kale, "ferroto" roasted sweet potatoes, sage butter* 38
Roasted Branzino *artichoke puree, ratatouille vinaigrette* 38
Scallops & Octopus "Veracruz" *tomato, olives, capers, broccoli* 38
Lamb Chops* *tomato cous cous, cauliflower, moroccan glaze* 41
Woodfired Chicken *spinach, basil mashed potatoes, chicken jus* 34
Lightly BBQ Spareribs *prawns, muenster mac and cheese, crispy onion rings* 39
Skirt Steak* *polenta fries, pickled onions, mushrooms chimichurri* 39
Berkshire Pork Chop* *little neck clams "casino", cannellini beans, kale, bacon* 39
Surf & Turf* *petit filet mignon, lobster tail, roasted local mushrooms* 65
7 oz. Petite Filet Mignon* 44



DB "SALT AGED BEEF"*

David Burke Himalayan Salt Aging: Patent US 7,998,517 B2

- 12 oz. Dry Aged New York Strip*** 58
20 oz. Dry Aged Rib Eye* 65
8 oz. Dry Aged Burger* *aged cheddar, English muffin, LTO, fries* 23

****34 oz. Dry Aged Porterhouse*** *for 2* 135

****34 oz. Bone in Chateaubriand*** *for 2* 125

****with a choice of any 2 sides**

SIDES 10 each, 3 for 25

- Roasted Local Mushrooms & Spinach
Angry Broccoli *preserved lemon*
Mashed Potatoes *basil oil*
Roasted Brussels Sprouts *bacon, apples, maple glaze*

TABLESHARE

- Hipster Fries *bacon, shishito peppers* 12
Lobster Mac & Cheese 18

**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.*
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