



STARTERS

TUNA TARTAR – 17

AVOCADO & SAMBAL – CHIVE CREAM

GNOCCHI – 12

*POTATO AND SPINACH IN BROWN BUTTER WITH
PARMIGIANA AND PINE NUTS*

SHISHITO PEPPERS – 6

WITH TRUFFLE SALT AND KALAMATA TARTAR

CHARCUTERIE – 19

*MEATS, CHEESES & HOUSE MARINATED, PICKLED & DRIED
VEGETABLES, SPREADS & FRESH FRUIT*

SALADS

CAESAR – 8

*LEMON GRILLED ROMAINE HEART WITH SWEET
CUCUMBERS, CROUTON, PARMIGIANA & HOUSE DRESSING*

HOUSE – 6

*MIXED GREENS WITH CHOICE OF GOATS CHEESE OR
DANISH BLUE, TOSSED IN TUSCAN HERB VINAIGRETTE*

KIDS & SIDES

**PASTA - CHOICE OF CREAM OR BUTTER SAUCE WITH
PARMIGIANA, 5**

PIZZA - PERSONAL SIZE WITH CHEESE BLEND, 7

BURGER WITH FRIES, 7

FRUIT - SEASONAL, 4

FRIES, 4

PURPLE HORSERADISH POTATOES, 4

PESTO FINGERLINGS, 4

MAIN

RATATOUILLE – 13

SERVED TRADITIONALLY IN CAST IRON WITH CRUSTY BREAD

RAVIOLI – 15

HOUSE ROLLED RICOTTA RAVIOLI WITH OYSTER AND SHITAKE MUSHROOMS IN BROWN BUTTER WITH SHAVED PECORINO ROMANO

CRAB CAKE – 21

7OZ SWEET CRAB WITH MASCARPONE AND YELLOW BELL PEPPER, PAN FRIED, WITH PARSNIP-CARROT PUREE AND ROASTED LEEK EMULSION

SALMON – 14

PAN-SEARED WITH BLACK BEAN CAKE IN CLARIFIED CILANTRO BROTH AND PAUL'S TERIYAKI SAUCE

PORK – 19

10OZ BONE-IN CHOP IN A SMOKY MAPLE GLAZE WITH CREAMY HOUSE MAC & CHIMICHURRI 19

LAMB – 22

2, 6OZ CHOPS, MARINATED AND GRILLED WITH PESTO FINGERLING POTATOES, SAUTÉED BABY KALE AND FIG-BALSAMIC REDUCTION.

SIRLOIN – 24

8OZ GRILLED CENTER-CUT ON PURPLE HORSERADISH POTATOES WITH PORTABELLA PUREE AND CRISPY SHALLOTS

BRINTON BURGER – 11

8OZ CERTIFIED ANGUS BEEF PATTY WITH BURATTA, PESTO AND ARUGULA ON A BRIOCHE BUN

DESSERTS

MOUSSE – 8

DARK CHOCOLATE 'BALLOON' FILLED WITH MILK & WHITE CHOCOLATE MOUSSE TOPPED WITH STRAWBERRY COULIS AND FRESH BLACKBERRIES

NAPOLEON – 8

CARAMELIZED BANANA CREAM WITH STEWED STRAWBERRIES AND PINEAPPLE ON SALTED PUFF PASTRY

CRÈME BRULÉE – 8

CONSUMING RAW OR **UNDERCOOKED** MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES