

Flatbreads for the Table

Earth

garlic oil, artichokes, spinach, parmigiano reggiano 10.

Wind

pulled chicken, pesto, sun dried tomatoes, mushrooms, goat cheese, truffle essence 13.

Fire

buffalo mozzarella, basil, plum tomatoes, filetto di pomodoro 10.

Nibbles

Marinated Olives

chili flakes & herbs 3.

Spicy Cashews & Artisanal Cheeses

sugar, cayenne, garlic 12.

Serrano Ham Wrapped Melon

cantaloupe & honeydew 4.

Brie Stuffed Figs

aged balsamic 4.

Water

tuna ceviche, pineapple juice, cherry tomatoes, cucumber, cilantro crema, spicy aioli 13.

Sandwiches

Shaved Pork Sandwich

truffled honey BBQ 7.

Kobe Slider

gruyere, cracked black pepper bun 6.

Shrimp Salad

pea shoots, scallions, torpedo roll 6

Bison Cheese Steak

pepperjack, mixed peppers, onions, torpedo roll 6.

Soups & Salads

Mushroom Cappuccino

thyme leche, porcini dust 9.

Chipotle Calamari

mixed peppers, fines herbs, parmesan cheese, adobo 7.

Inside Out Ravioli

lobster bisque 12.

Peaky-Toe Crab Salad

hazelnut-mint pesto, shaved melon 9.

Black Peppercorn-Crusted Beef Carpaccio

basil-horseradish relish, citrus arugula salad 6.

Fried Mozzarella Salad

mixed greens, marinara, pesto vinaigrette 7.

The Sea

Pretzel-Crusted Crabcake

blood-orange marmalade, arugula 14.

Mussels

chorizo, blackbeans, anejo tequila 8.

Scallop

honey lavender glaze, fennel & blackberry salad 13.

Lobster

saffron vanilla butter-poached, plantain griddle cake 26.

Spicy Rubbed Big-Eye Tuna

scallop & shrimp stuffed tomatillo, black olive tapenade 14.

Mustard Seed Crusted Salmon

chive & goat cheese risotto, cantaloupe sauce 13.

Pan Seared Black Bass

truffled fingerlings, sake beurre blanc 14.

Mango-Poblano Glazed Tilapia

curried cashew cous-cous 12.

The Land

Applewood Bacon-Wrapped Filet

5 oz. prime filet gorgonzola crust, red onion confit 18.

Braised Pork Belly

granny smith apple sauce, balsamic glaze 8.

Prime Dry Aged NY Strip

10 oz. steak smashed fingerlings, banfi muscadet-infused demi-glaze 28.

Espresso-Cinnamon Rubbed Venison

rosemary/blueberry bread pudding, root beer demi-glaze 13.

Pan Seared Duck Breast

grilled pineapple, pineapple-tequila glaze 13.

Herb Crusted Rack of Lamb

lamb cassoulet veal demi glaze 24.

Hudson Valley Foie Gras

chocolate ice wine elixir, vanilla scented blueberries, brioche french toast 18.

Sides & Vegetables

Grilled Asparagus

pico de gallo 5.

Sugar Snap Peas

brown butter 5.

Wild Mushrooms

madiera 5.

Truffled Mash

black truffles 5.

Frijoles Negros

bacon, cheese 5.

“Best of Philly” Fries

bourbon ketchup 5.

Portobello Fries

garlic aioli 5.

Broccoli Rabe

garlic oil shallots 5.