

grilled flat breads

bosc pear and gorgonzola w/toasted sunflower seeds 8
spicy hummus, smoked salmon and mesclun w/tahina vinaigrette 10
braised short rib, melted fontina cheese, truffle oil 13

antipasta/mezze

seared brussel sprouts w/shaved parmesan 7
grilled portobello mushrooms 7
roasted asparagus w/feta 9
grilled baby artichokes 8
mediterranean olives w/wild pickled cucumbers 6
salted beets and oranges 7.5
antipasti for two: a little of everything 15

smaller dishes

seared haloumi w/candied dates and sesame -fig compote 8.5
roasted leek, goat cheese & portobello tart w/polenta crust 9
grilled baby romaine caesar w/crispy lavash and shaved locatelli 8
2 lbs prince edward island mussels 12
pumpkin risotto w/sweet mascarpone 12
grilled octopus w/feta, extra-virgin olive oil, lemon and market fresh herbs over greens 9
baby arugula salad w/candied figs, fresh berries, french lentils and warm goat cheese 11
mesclun salad 7
roasted pumpkin and parsnip salad w/golden raisins, fresh mint and shaved locatelli 12
grilled tiger shrimp and roasted sweet potatoes w/baby arugula 12
mediterranean spreads. choice of three: 9
spicy hummus. tzatziki. white bean & tuna, pumpkin hummus. baba ghanouj.

bigger dishes

roasted chicken breast w/pomegranate molasses, fresh thyme and lemon 20
grilled salmon w/preserved lemons and market fresh dill 19
pappardelle w/portobello mushrooms, sautéed arugula, toasted sunflower seeds and shaved locatelli 16
maple brined pork chop w/wild boar bacon, candied dates and gorgonzola-granny smith apple butter 21
chicken milanese w/baby arugula, roma tomatoes and lemon 18
penne arrabiata 17 (w/grilled shrimp 22)
potato crusted ahi tuna w/crispy beets and horseradish aioli 19
zuppa di pesce 19
crispy shallot crusted lemon sole w/crispy sage and caper butter 20
porcini dusted hudson valley duck breast w/concord grape and cranberry chutney 21
feta and garlic crusted baby rack of lamb w/fresh mint and dill labne 24
bubbie's brisket 22

beverages

san pellegrino/panna 7
coke/sprite/diet coke 3 iced tea 2.5

craving something from a prior menu? ask your server, we may be able to accommodate you!

- now open mondays and accepting reservations for sunday-thursday •
- we proudly support our local farmers by using organic produce • sorry, no credit cards •

consuming raw or undercooked meat and/or fish may increase your risk of food-borne illness