

starters

- SWEET POTATO TOTS *with* parmesan aioli, espelette chile & lemon. 7
- CARROT TOAST *with roasted* carrot, smoked tofu, pistachios, mint & lime. 9
- BIGEYE TUNA *with* shoestring potatoes, citrus ponzu & basil. 15*
- FALL SQUASH SOUP *with* curried apple chutney, sour cream & pink peppercorns. 10

*main*s

- a GARDEN SALAD *of* cherry tomato, sheep's milk feta, beans, olive oil croutons & herb dressing. 13
{ add grilled skirt steak - 10 | add soft boiled egg - 2 | add chicken - 6 }
- STEAK & AVOCADO SALAD *with* fall squash, toasted sesame, buttered cashew, cubanelle pepper dressing & basil. 22
- slagel family farm's dry aged 8oz* BURGER *with* thousand island, american cheese, lettuce, pickles & onions *served with* chips. 16
- the 'FIRE-BIRD' CHICKEN SANDWICH* *with* lettuce, tomato, pickle, mayonnaise & fried-onion ranch *served with* chips. 14
- BEEF SHORT RIB RIGATONI *with* charred peppers, ricotta salata & spicy greens. 15
- LITTLENECK CLAMS *with* pork shoulder, sweet potatoes, miso & sourdough. 17

sweets

- MELON SORBET *with* ginger lime granita, crispy meringue & honey yogurt. 8
- CHOCOLATE MALT SUNDAE *with* toasted meringue & caramel sauce. 8

3 course menu

first

- FALL SQUASH SOUP
- SWEET POTATO TOTS
- CARROT TOAST

second

- the 'FIRE-BIRD' CHICKEN SANDWICH*
- BEEF SHORT RIB RIGATONI
- LITTLENECK CLAMS

third

- MELON SORBET
- CHOCOLATE MALT SUNDAE

24 per person

**non-inclusive of beverage / tax / gratuity*

LUNCH MENU | autumn 2019

EXECUTIVE CHEF jimmy papadopoulos CHEF DE CUISINE devin kreller

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*