STARTERS

BREAD SERVED WITH HERBED BUTTER - 1 PP
TRIO OF OILS (GARLIC - BALSAMIC - SPICED HERBS) - 3

JUMBO SHRIMP COCKTAIL - 13
3 GULF OF MEXICO JUMBO SHRIMP | VODKA COCKTAIL SAUCE

STRIPED BASS CEVICHE* - 16
LOCAL CAUGHT STRIPED BASS | CUCUMBER | JALAPENO AVOCADO
LECHE DE TIRIPE | TARO CHIPS

HOUSE MADE BURRATA - 16
PROSCIUTTO | BASIL | TOASTED GARLIC BREAD | EVOO

VERACRUZ- BRAISED CHICKEN FLAUTAS - 14
TEQUILA LIME SOUR CREAM | PICO DE GALLO

THAI CHILI CALAMARI - 15
TGREEN PAPAYA | PEANUT CRUMBLE | CILANTRO | MINT

DRUNKEN MUSSELS “PIRI PIRI” - 16
PEI MUSSELS | WHITE WINE | BRANDY
WEST AFRICAN PIRI PIRI SAUCE | BUTTER | HERBS

FRIED MOZZARELLA CURDS - 13
CRISPY, MELTY, WARM FRIED MOZZARELLA | SPICY TOMATO BASIL SAUCE

CRISPY FALAFEL - 12
CHIC PEAS | HERBS | SPRING ONION | TAHINI TZATZIKI | CUCUMBER

GLAZED GRILLED CHICKEN WINGS - 15
CHICKEN WINGS | SWEET CHILI GARLIC GLAZE | CILANTRO

TOSSED

GREEN & BLEU - 14
MIXED GREENS | MARCONA ALMONDS | ASIAN PEAR | BLUE CHEESE VINAIGRETTE

SPRING SALAD - 14
MESCULIN GREENS | ASPARAGUS | WALNUTS | CUCUMBER | RHUBARB
HONEY BALSAMIC VINAIGRETTE

CLASSIC CHOPPED CAESAR - 12
ROMAINE LETTUCE | GARLIC CROUTONS | LEMON CAESAR DRESSING | PARMESAN
ADD GRILLED CHICKEN - 9

MAINS

GIANNONE CHICKEN UNDER A BRICK - 26
MASHED POTATO | GRILLED ASPARAGUS | MUSHROOM MADEIRA JUS

D’BARBEQUE BRISKET - 27
SMOKED TEXAS STYLE BEEF BRISKET | MAC & CHEESE
BRAISED COLLARD GREENS | BBQ SAUCE

CRISPY SKINNED STRIPED BASS - 28
CORN GNOCCHI | GREEN GRAPES | MAITAKE MUSHROOMS
HERB ROASTED EGGPLANT | LEMON EMULSION

PENNE BOLOGNAISE - 23
VEAL, BEEF & PANCETTA | PARMESAN | CREAMY TOMATO SAUCE

7oz COULOTTE STEAK “ROQUEFORT”** - 33
CERTIFIED ANGUS TOP SIRLOIN | ROASTED SWEET POTATO
BROCCOLI | BLUE CHEESE BUTTER

HONEY SOY GINGER GLAZED SALMON* - 29
MARINATED SALMON | GARLIC SAUTEED PEA POD STEMS | JASMINE RICE
SCALLIONS | SESAME SEEDS | ROASTED PLANTAIN

HOMEMADE GRILLED LAMB Merguez Sausage - 29
TUMERIC & RAISIN COUSCOUS | ROASTED RED PEPPER COULIS
RAS EL HANOUT CARROTS

RICOTTA CAVATELLI - 26
MAITAKE MUSHROOMS | PEAS | CARROTS
LEMON CRÈME FRÀICHE + MASCARPONE | PECORINO

8oz d’bar BURGER - 20
WITH CHEDDAR | BACON | HAND-CUT ROSEMARY FRIES

CHICKEN MILANESE - 24
PAN FRIED CRISPY CHICKEN BREAST | KUMATO TOMATO
ARUGULA | LEMON VINAIGRETTE

SIDES

HAND CUT FRIES - 6
SAUTEED PEA GREENS - 13

GRILLED ASPARAGUS - 9
ROASTED BABY CARROTS & HONEY - 11

ROASTED SWEET POTATO - 5
GARLIC SAUTEED KALE - 9

ROASTED BRUSSELS - 11
MAC & CHEESE - 10

*these items contain raw or undercooked meats, poultry, seafood, shellfish or eggs
**consuming these items may increase your risk of foodborne illness.
please inform your server to any and all possible food allergies.

OUR SKILLED, HARD-WORKING KITCHEN TEAM IS EQUALLY IMPORTANT TO THE QUALITY OF OUR DINING EXPERIENCE. A KITCHEN APPRECIATION CHARGE OF 3% OF YOUR FOOD PURCHASE IS ADDED TO EVERY BILL. THIS ALLOWS OUR KITCHEN STAFF, WHO UNDER MA LAW ARE RESTRICTED FROM PARTICIPATING IN GRATUITIES, TO SHARE IN THE SUCCESS OF THE RESTAURANT WITHOUT US INCREASING PRICING. THIS IS VOLUNTARY AND IF YOU WISH TO HAVE THIS REMOVED, JUST ASK.

Owner - Brian Piccini | Chef/Partner - Chris Coombs | General Manager - Myles Stout | Chef de Cuisine - Bruno Mala | Nightlife Manager - Grayson Clark