

## BITES & APPETIZERS

OLIVE MIX - house marinated olives, cornichons, poached garlic // 8/14

OYSTERS - cocktail sauce, red wine mignonette, lemon // 3/15/30

SOUP - butternut squash, pumpkin seeds, evoo // 10

CAULIFLOWER- roasted cauliflower, baby watercress, toasted walnuts, crumbled blue cheese, red wine vinaigrette // 16

OCTOPUS - charred iberian octopus, garlic oil, broccoli rabe, beet chips, toasted pumpkin seeds, smoked paprika // 18

TARTARE - tuna tartare, honey soy drizzle, candy cane beets, black radish, spiced panko crumb // 17

TXISTORRA - sauteed chorizo & shrimp, fingerling potatoes, mushrooms, jalapeno garlic-herb pan jus // 16

BEET SALAD - roasted baby candy cane beets, goat cheese, candied pecans, baby greens, balsamic drizzle // 14

SPROUTS - roasted and fried brussel sprouts, sesame seeds, thai chili sauce // 14

QUINOA - dried cherry scented quinoa, spice roasted apples, patty pan squash, feta, toasted almonds, mixed baby kale, apple vinaigrette // 15

M.S.C. - grilled corn, shallot confit, chipotle aioli, radish, preserved tomato, cotija cheese, burnt lime // 15

## ENTREES

CATCH OF THE DAY - chosen fresh at the fish market this morning by our very own Vince, paired with a seasonal side and sauce // MP

BARNEGAT SEA SCALLOPS - cauliflower/ turnip puree, oyster mushroom fricassee, sage brown butter // 35

CHICKEN - adobo marinated half amish chicken, baby beets, beet tops, turnips, red bliss potato, parsnip jus // 31

DUCK - rendered duck breast, roasted root vegetable medley, duck confit, chorizo powder cranberry demi // 38

PORK CHOP - pork chop (niman ranch), purple brussel sprouts, roasted snapdragon apple, sweet potato, whole grain mustard double cream // 37

SHORT RIB - five hour braised (niman ranch) short rib, roasted seasonal vegetable potato gratin, braising liquid // 39

FRICASSEE - mushrooms, parsnips, turnips, butternut squash, fennel, purple brussel sprouts, beet tops, fingerlings, cauliflower puree // 30

Executive Chef, Alexandre Gomes  
Proprietors, Marco & Nathally Florio

\*a 20% gratuity is included for all parties of 5 or more \*no more than 3 cards per transaction per table

\*allergy/dietary concerns? please let us know, we will do our best to accommodate

\*consuming raw or undercooked meats, seafood + eggs may increase your risk of foodborne illness!



### PARKER HOUSE ROLLS

first round's on us, refills // \$1.50ea

### CHEESE BOARDS:

single cheese // 8 ea, any 3 // 20

#### BLUE:

**Ewe's Blue** (pasteurized sheep's milk)

**Old Chatham Shepherding Co. NY**

Made with 100% pure sheep's milk and reminiscent of a Roquefort, this blue is creamy, fruity, and leaves a pleasing bite.

#### FIRM:

**Grafton Cheddar** (raw cow's milk)

**Grafton, VT**

Made with habanero, jalapeno and pasilla peppers, then smoked with maple wood chips. Aged for a minimum of 60 days.

#### SOFT:

**Three Sisters** (cow, goat, sheep milk)

**Nettle Meadow Farm, NY**

Firm texture and bloomy rind, creates this flavorful yet mild well rounded cheese

#### SEMI-FIRM:

**Landaff** (raw cow's milk)

**Greensboro Bend, VT**

With a natural rind and a semi-firm paste, aromas of cave and grass harmonizes a bright buttermilk tang and savory brown butter notes.

### MUSSELS POTS

fresh PEI mussels,  
in your choice of broth  
16 (half) // 30 (full + frites)

**THE ATH** - spicy chorizo sausage, saffron cream sauce

**THE FLORIO** - crushed tomato, torn basil, garlic confit, white wine

**BEURRE FONDUE** - double cream, fresh herbs, garlic confit, truffle oil