

STARTERS

SEARED ARTICHOKE HEARTS W/ BASIL 12

Baby greens, organic tomatoes, shaved fennel
crumbled blue cheese, drizzled in white balsamic

CARMELIZED BRUSSEL SPROUTS 10

Pearl onions, garlic, thyme

ITALIAN OLIVES 7

Selection of seasoned Italian olives

SMALL PLATES

JUMBO LUMP CRAB CAKES 15

Baby greens & smoked chili aioli

PAN SEARED DIVER SCALLOPS 17

Black caviar, crème fraiche & chive essence

GRIDDLED SPANISH OCTUPUS 15

Saffron potatoes & tomato salad w/ fennel

TRUFFLED ORGANIC TURKEY MEATBALLS 13

Roasted wild mushrooms, sundried tomatoes,
In a marsala wine sauce

ROASTED BABY LAMB CHOPS 18

Thyme bread crumbs, mint ketchup, balsamic reduction

CRAB CLAW MAC & CHEESE 17

Seashell pasta, white cheddar, parmesan & asiago cheese

CHILI GLAZED BACON JERKY 11

Vermont maple syrup & chipotle peppers

YELLOW FIN TUNA TARTAR 16

Shallots, scallions, red thai chili aioli

SHRIMP ENCHILADO 16

Roasted red peppers, sweet corn, spicy lobster tomato sauce

CHEESE PLATE

Assorted Artisan Cheese & Meats

Choose 3....14 or 6.....24

SALADS

BUFFALO MOZZARELLA 12

Heirloom tomatoes, baby greens, Italian olives, balsamic, sea salt

ROASTED BEETS 10

Blue cheese, arugula, red onions
raspberry vinaigrette, Crunchy pecans

FLATBREADS

THE CLASSIC 11

Red & yellow tomatoes, fresh mozzarella & basil oil

F.I.G. J.A.M. 14

Blue cheese, coppa ham, fig lily marmalade

SMOKED SHORT RIBS 15

Drunken goat cheese & red wine onions

OFF THE BALL 14

Turkey meatballs, bacon, spinach & brie cheese

WHITE PIZZA 13

Goat cheese, roasted potatoes & black olives

SHROOMS 13

Wild mushrooms, truffle ricotta cheese
mozzarella & fontina cheese

DESSERT

House-made chocolate mousse 8

Executive Chef: Jason Bunin