

Lunch

Small Plates

SOUP DU JOUR <i>Changes daily...</i>	\$8
DEVILED EGGS w/ FOUR FLAVORS <i>Classic deviled eggs served four ways, topped with crispy bacon croutons, smoked paprika & garlic bread crumbs, house smoked trout and mushrooms duxelles. One of each.</i>	\$8
BIBB LETTUCE SALAD <i>Chives, brioche croutons, shaved radish and buttermilk vinaigrette.</i>	\$7
OYSTERS ON THE HALF SHELL <i>1/2 dozen of the freshest oysters from the East Coast, served w/ red wine mignonette & cocktail sauce.</i>	\$15
GRILLED ASPARAGUS SALAD <i>Grilled asparagus with a sunnyside-up egg, warm bacon vinaigrette, bacon lardons, and shaved manchego cheese.</i>	\$10
HEIRLOOM TOMATO SALAD <i>Sourdough croutons, white balsamic vinaigrette, red onion and arugula.</i>	\$10
OYSTERS "ROCK YOUR FACE OFF" <i>Fried oysters served on the half shell with a Rockfeller aioli.</i>	\$12

Entrees

FRESH FETTUCCINI <i>House-made fettuccini with English peas, spring onion and pancetta.</i>	\$13
ASPARAGUS AND MUSHROOM RISOTTO <i>Carnaroli rice, grilled asparagus and hen of the woods mushrooms finished with parmesan cheese.</i>	\$13
HALF ROASTED CHICKEN <i>Free roaming chicken with sauce subise and watercress.</i>	\$14
SEARED SKATE FISH <i>Skate served with fingerling potatoes, wilted arugula and grilled spring onions with an urfa chili vinaigrette.</i>	\$14
OMELETTE <i>Traditional omelette that changes with the market's best offerings. Served with watercress and toast.</i>	\$10
STEAK FRITES <i>Hangar steak with herb butter and house-cut herbed fries.</i>	\$15
ROASTED CHICKEN SALAD <i>Roasted chicken tossed with bibb lettuce, oven-dried cherry tomatoes, warm polenta croutons and parmesan vinaigrette.</i>	\$12

Sandwiches

PRESSED HAM AND PIMENTO CHEESE <i>Prosciutto Cotto ham with house-made pimento cheese, pressed and served warm on foccacia.</i>	\$11
PROSCIUTTO BIELLESE <i>Prosciutto with white bean puree and arugula, served on foccacia.</i>	\$12
LAMB BURGER w/ GOAT CHEESE <i>5oz of lean American lamb, served on a toasted roll with sliced onion & chevre goat cheese. Prepared Medium-Rare, unless specified.</i>	\$12
BLT <i>Heirloom tomatoes, thick-cut heritage pork bacon, bibb lettuce, house mayonnaise served on ciabatta.</i>	\$13

A few sides...

HERBED FRENCH FRIES <i>House-cut herbed fries served with a whole grain mustard aioli.</i>	\$4
BREAD 'n' BUTTER PICKLES <i>House-made pickles</i>	\$4
HEIRLOOM TOMATO <i>Sliced heirloom tomato sprinkled with sea salt.</i>	\$4

Dessert

BREAD PUDDING <i>Brioche bread pudding served with a Bourbon caramel sauce, currants and topped with bit of whipped sweet cream.</i>	\$8
STRAWBERRY GALETTE <i>Macerated strawberries baked in a crisp pastry and topped with whipped creme fraiche.</i>	\$8
CHEESE PLATE <i>Selection of three cheeses (changes daily) served with baguette & raisin walnut bread. All cheeses from Stinky Brooklyn.</i>	\$13

**a 20% gratuity will be added to parties of six or more.