

## DINNER MENU

**East Coast Oysters** *vermouth, olives, mignonette* \$MP

**Grilled Artichoke & Lobster Turnovers** \$11

**Corn on the Cobb** *garlic, lemon, scarmozza* \$9

**Wilted Kale Salad** *roasted garlic & dijon vinaigrette* \$11

**Slow Roasted B&T Tomato Salad** *horseradish leaves, jersey cheese* \$14

**Confit of Organic Chicken Breast** *cucumber & tomato salad, bermuda onion, soft herbs* \$16

**Garlic Buttered Prawns & Gnudi** *housemade ricotta dumplings, calabria peppers* \$18

**Steamed Dayboat Cod** *raw asparagus salad, heirloom tomato broth* \$22

**Wagyu Flank Steak** *spicy spring greens, grandma's hash browns* \$23

**Five- Points Burger** *NY aged cheddar, Irish fries* \$17

## DESSERTS

**NY Cheesecake**

**Chocolate Rum Cake** *black cherries*

**Seasonal Selection of Gelatos and Sorbets**