

# To Start

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Moules Frites | leeks, garlic, Pernod, shoestring fries 15

Octopus | chickpea purée, capers, confit potato, olive vinaigrette 16

Eggplant | eggplant “caviar”, goat cheese, basil, orange zest 11

Carciofi alla Romana | artichoke, nepitella, garlic, extra virgin olive oil 16

Cauliflower Tagine | fried & puréed, marcona almond, raisin, parsley, extra virgin olive oil 12

Tuna Tartare | date purée, citrus pepper, pistachio, mint, quail egg 14

Mediterranean Mezze | sliced octopus, crab stuffed piquillo, marinated vegetables 26

Arugula | crisp fennel, aged parmesan, Spanish olive oil 11

Baby Greens | heirloom carrot, candy stripe beet, chevre, pistachio, sherry vinaigrette 13

Soup of the Day | chef’s daily selection 11



Executive Chef Benjamin Christopher

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of six or more.*

# To Eat

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Fava Bean Ravioli | fresh favas, white asparagus cream, black truffle 24

Lobster Ravioli | cognac flambé, fresh parsley 36

Bouillabaisse | shrimp, scallop, octopus, mussels, halibut, rouille baguette 38

10 oz. NY Strip Steak | rapini, cherry pepper, parmesan, bordelaise 46

Braised Lamb Shank | graffiti eggplant, pine nut gremolata 32

Roasted Chicken Pave | herb salad, radish, espillette vinaigrette 28

Alaskan Halibut | duck fat potato, “chowder”, celery, pancetta 32

Atlantic Sea Scallop | artichoke barigoule, black truffle tapenade 36

Chesapeake Rockfish | sun root, haricot vert, brown butter, almond crumble 36

# Sides

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Truffle Fries | parmesan, fresh herbs 9

Potatoes | purée mousseline, butter, cream 8

Rapini | garlic, cherry pepper, parmesan 8

Artichoke Barigoule | wine, olive oil, aromatics 8

House-Made Gnocchi | truffle, cream, parmesan 8

Heirloom Carrots | fresh turmeric, honeycomb 8

