

SNACKS

BREAD BASKET -8-
Assortment of bread & cultured whipped butter

CERIGNOLA OLIVES -6-
Calabrian chili, garlic & oregano

PICKLED VEGETABLE -4-
Assorted seasonal vegetables

RUSSET FRIES -6-
Homemade ketchup

STUFFED DATE ROLL-6-
Blue cheese, walnuts & vincotto

CURED MEATS AND CHEESE

PICK ONE -9 PICK FOUR -32

SPECK
Smoked- Air Dried - Ham - Juniper

BRESAOLA
Dry Cured Beef - Tender - Spiced - Lean

SOPPRESSATA
Sweet - Garlic - Red Wine - Creminelli

COPPA
Hot - Cured Pork Shoulder - Tangy

JASPER HILL MOSES SLEEPER
Bloomy - Soft - Brie-Styled - Cow's Milk

BLUE LEDGE MIDDLE-BURY BLUE
Sweet - Earthy - Creamy - Raw Cow's Milk

MILLEFOGLIE AL MARZEMINO
Sweet - wine washed - Cow's Milk

LANDAFF
Tangy - Salty - Semi-firm - Raw Cow's Milk



JANUARY



FEBRUARY



MARCH



APRIL



MAY



JUNE



JULY



AUGUST



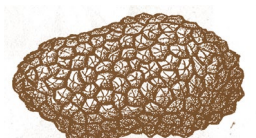
SEPTEMBER



OCTOBER



NOVEMBER



DECEMBER

ENJOY A MULTI COURSE TASTING SHOWCASING OUR CHEF'S PASSION AND CREATIVITY

5 COURSE -69- PP ADD WINE PAIRING -39-PP 7 COURSE- 89- PP ADD WINE PAIRING -49-PP

SMALL PLATES

MIXED GREENS -8-
Greens & aged red wine vinaigrette

VERMOUTH POACHED PEARS -11-
Goat cheese, arugula, vincotto & spiced pecans

HEIRLOOM SQUASH SALAD -12-
Wilted greens, pickled apple, pancetta, vinaigrette & pepitas

BABY KALE SALAD -11-
Almonds, blue cheese, cranberry vinaigrette

FRIED BRUSSELS SPROUTS -8-
Brown sugar mustard & pickled shallots

GRILLED BEETS & CARROTS -11-
Spiced crème fraiche & fried sage

ALBANIAN FERGESE -13-
Peppers, tomato, feta cheese & grilled bread

MOZZARELLA en CARROZZA -13-
Egg battered country bread, calabrian chili honey & oregano

SMOKED CHICKEN AND DUCK SAUSAGE -14-
Stewed lentils, sweet potato, cranberry orange relish

BEEF CARPACCIO -15-
Black truffle, fried shallot & gremolata

GRILLED SKEWERED BEEF -17-
Tuscan marinade, white bean hummus & marinated peppers

SPANISH OCTOPUS -15-
Chilled, salsa verde & Aleppo pepper

PAN SEARED SCALLOP -18-
Winter citrus fruit & fennel salad

FLAT BREADS

MARGHERITA -16-

SAUSAGE AND ROASTED PEPPER -18-

CHEF'S DAILY SELECTION -18-

HOUSEMADE PASTAS

LASAGNA
Winter squash, curried goat cheese, roasted pepper cream & kale
16

MUSHROOM RISOTTO
Mushrooms, braised leeks & pancetta
18

POTATO GNOCCHI
Blue cheese, scallions & fried sweet potatoes
15

SQUID INK
Chili, garlic, tomatoes & pangrattato
16

BOLOGNESE
A classic beef and pork meat sauce, & pappardelle
18

ENTREES

MOULES FRITES -24-
Steamed mussels, white wine, dijon, roasted garlic broth & russet fries

FRITO MISTO -29-
Fried fish of the day, mixed vegetables & lemon caper aioli

GRILLED SALMON -26-
Beluga lentils, brussels sprouts & pepuillo peppers

WHOLE ROASTED SEA BASS -36-
Grilled vegetables & salsa verde

16 OZ PRIME RIBEYESTEAK -39-
Pan seared, romesco sauce, grilled broccolini & fried pickled onions

SICILIAN SWEET AND SOUR LAMB -32-
Creamy polenta, pine nuts & raisins

ROASTED HALF CHICKEN -28-
Moroccan spiced, couscous salad, yogurt sauce & date chutney

BRAISED PORK SHANK-29-
White beans, kale, roasted tomato & speck

LOCK 50 BURGER -15-
Fontina cheese, tomato jam & russet fries