

DINNER MENU

STARTERS

Milk Bread \$14

freshly baked Japanese style bread, miso honey butter VG

Meat & Cheese Board \$22

two seasonal cured meats & local cheeses

Melon & Prosciutto \$18

summer melon, burrata, tarragon, white balsamic gastrique GF

Crab Roll \$19

miso butter poached jumbo lump crab on a house milk bread roll

Shrimp Cocktail \$21

fresh horseradish, banana cocktail sauce GF

Fries with Eyes \$20

tempura battered whole smelts, charred onion remoulade

Braised Octopus \$21

fingerling potatoes, red wine vinaigrette, red onion GF

Oysters Rockefeller \$24

fresh east coast oysters, bacon vinaigrette, spinach & parmigiana espuma

Sauteed Clams \$22

Middle Neck clams, guanciale, dandelion greens

Tuna Crudo \$19

yellowfin tuna, avocado mousse, rice crisps

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

Lacinto Kale Salad \$19

Tuscan kale, crumbled pistachio, preserved lemon vinaigrette, pecorino GF/VG

Fennel Salad \$19

farro, cello radish, fennel vinaigrette VG/V

Sugar Snap Salad \$16

sugar snap peas, red onion, cell radish, ricotta dressing GF/VG

Caesar Salad \$18

crisp romaine, egg emulsion, crispy chicken skin crouton, parmigiana

Greek Salad \$19

tomatoes, cucumbers, kalamata olives, red wine vinaigrette, feta GF/VG

SIDES

Lacinto Kale Collards \$14

caramelized brown sugar, ginger, Aleppo pepper GF/VG/V

Lemon Potatoes \$14

salt roasted fingerlings, chicken jus GF

Marinated Cucumbers \$14

pickled red onions, sherry vinaigrette, feta GF/VG

Patatas Bravas \$14

parmigiana, garlic aioli, ketchup VG

Broccoli \$14

charred, tahina, Aleppo oil GF/VG/V

Roasted Heirloom Carrots \$14

crumbled pistachio, mojo americano GF/VG/V

ENTREES

Smashed Burger \$23

shredded romaine, white onion, garlic aioli, cooper sharp American cheese, hand cut Fench fries

Euro Chicken \$31

bone in thigh & breast, chicken jus, roasted garlic, lemon potatoes GF

Pork Chop \$37

tea brined Berkshire pork chop, smoked pea puree, pork jus GF

Summer Scallops \$35

brown butter basted, confit potatoes, sweet creamed corn GF

Risotto \$27

artichoke, English peas, port wine gastrique GF/VG

Tagliatelle \$29

house-made pasta, oyster mushrooms, guanciale, pecorino cream

Seared Salmon \$32

ricotta gnudi, miso butter sauce, seasonal vegetables

Rockfish \$36

pine nut pudding, asparagus, parsley cream GF

Hanger Steak \$32

beef jus, chives, lacinto kale collard greens GF

Grilled Ribeye MP

boneless ribeye, beef jus, choice of side GF

We kindly request that you do not modify our dinner menu; dietary restrictions will be handled to the best of our ability, but we are not able to modify most of our offerings.