



STARTERS

GRILLED OCTOPUS 15

Keflograveira Cheese, Lemon, Grapes, Kale Crudo & Tonnato Sauce

FARMERS VEGETABLE HARVEST 10

Brussels Sprouts, Sweet Potato, Fennel, Heirloom Carrot, Pepitas & Maple Cream

CHORIZO & CHICKEN LIVERS 12

Arepa, Curry, Brandy, Shallot, Cilantro & Tomato Salsa

RUM ROASTED PINEAPPLE "SASHIMI" & SHRIMP 15

Pickled Peppers, Lardoon, Black Sesame Seeds, Ginger Crema, Wasabi Peas, Seaweed Salad & Raspberry Gastrique

POTATO & CHEDDAR CHEESE "PIEROGIES" 14

Short Rib, Caramelized Onions, Carraway Aioli & Brown Butter Demi Glace

BURRATA 13

Stuffed Mozzarella, Butternut Squash, Cabbage, Waterchestnuts, Basil Aioli & Teriyaki

MARINATED FETA & CRAB 14

Almonds, Mint, E.V.O., Radish, Melon, Smoked Salmon, Berries & Cinnamon Cream

SICILIAN CAULIFLOWER 10

Pine Nuts, Raisins & Jalapeno Feta Cheese

SOUP OF THE DAY 8

SALAD

Market Greens

MAIN COURSES

PRICES INCLUDE SALAD, ENTREE & DESSERT

PAN-ROASTED COD & SHRIMP 44

Pork Belly, House Smoked Salmon Lentil Hash, Heirloom Tomatoes & White Wine Horseradish Crema

GENERAL TSO'S BEEF SHORT RIBS 46

Caribbean Jerk Haricot Vert, Scallion, Peanuts, Gorgonzola & Savory Italian Salsa

BLACKENED HALIBUT 47

Brussels Sprout Crudo, Puttanesca Vinaigrette, Raita, Red Bean "Skordalia" & Currant Mostrada

CUBAN FLANK STEAK 47

Corn Cake, Vegetable Chow Chow, Southwestern Herbed Aioli, Pico de Gallo, Cherry Chutney & Sherry Steak Sauce

OLD SCHOOL MEATBALL & CLAMS 37

Black-Eyed Peas, Bacon, Carrots, Olives, Smoked Gouda & Shrimp Red Wine Sauce

FLAME GRILLED RACK OF LAMB 47

Sweet Potato, Fennel, Roasted Garlic Chive Goat Cheese Chantilly, Mango Mint Jam, Cajun Candied Pine Nuts & Ouzo Reduction

FIRE ROASTED FISH OF THE DAY 47

Grilled Head to Tail, Napa Cabbage Crudo, Fennel Dust & Acqua Pazzo

CHICKEN BREAST MILANESE 37

Crispy Chicken Breast, Brie Cheese, Potato, Red Pepper, Truffle Aioli, Greek Olives, Tomatoes, Arugula & Balsamic

BARLEY RISOTTO 37

Roasted Beefsteak Tomato, Spinach, Asparagus, Lemon Aioli, Onion Confit & Creamy Mozzarella Cheese

GOAT BOLOGNESE & RICOTTA GNOCCHI 43

Curry Cream, Smoked Almonds, Fried Egg & Feta Cheese

DESSERT

CHEF'S SELECTION OF DESSERT