



*Tuesday, October 29, 2024*

**:: STARTERS ::**

**SEARED YELLOWFIN TUNA**

*seaweed salad, wasabi, sweet soy, pickled ginger, fresno chili 20*

**P.E.I. MUSSELS**

*tomato, 'nduja, roasted garlic, buttered breadcrumbs 18*

**WOOD ROASTED BEETS**

*whipped feta, pistachio butter, pickled red onions, orange segments 16*

**APPLE & FENNEL SALAD**

*moody blue, walnuts, dried cranberries, white balsamic 16*

**CRISPY PURPLE POTATOES**

*caramelized onion dip, chives 14*

**BEEF TARTARE**

*purple potato chips, horseradish, red wine aioli 19*

**:: ENTREES ::**

**MEDITERRANEAN BRONZINI**

*wild rice, butternut squash caponata, lemon dill butter sauce 48*

**PORK OSSO BUCO**

*whipped potato, charred broccolini, tomato, red wine, rosemary 48*

**SPAGHETTI & CLAMS**

*tomato, garlic, white wine, calabrian chili, lemon 34*

**BERKSHIRE PORK CHOP**

*celery root, spicy mustard greens, miso glaze 39*

**MARINATED HANGER STEAK**

*sauteed dandelion, grilled balsamic onions, gorgonzola butter 44*