



WINE

BEER

DESSERT

SNACKS X SALADS

\$8

Primavera Salad

arugula, cherry tomato, shaved almonds, shallot vinaigrette

\$12

Grilled Calamari

tomato sauce, lemon

\$13

Mac and Cheese

cheddar, gruyere, gouda, truffle oil

SANDWICHES

\$10

Alpine

fontina, gruyere, truffle oil on multigrain toast

\$13

Raleigh

coleslaw, barbecue sauce, pickles on sesame roll

\$13

Milanese

fried chicken, lettuce, tomato, mayo on focaccia

\$15

Reuben

pastrami, coleslaw, russian dressing on rye

\$15

Flatiron

steak, havarti, fried onions, chipotle mayo on challah

\$15

Classic

ham, unmelted cheddar, mayo on kaiser roll

MAINS

\$28

Lobster Bolognese

linguini, lobster tail, herbs in tomato & garlic broth

\$36

Dry-Aged Rib-Eye

grass-fed, with arugula salad, smashed potatoes

\$25

Braised Lamb

jasmine rice pilaf, roasted almonds, sesame soy reduction

\$28

Salmon Steak

quinoa, roasted carrots, mustard lemon glaze

\$20

Burger

gruyere, fried onions, special sauce on challah roll