



BILL OF FARE

small plates

TOMATO-BACON BISQUE 10
 WARM OLIVES 7
 FRIED CHICKEN SLIDERS 14
 buttermilk, bacon butter, hot sauce
 SEARED TUNA 16
 yuzu kosho tahini sauce, avocado
 PORTUGUESE OCTOPUS 18
 smoked potato, orange,
 castelvetrano olives, rocket
 STEAK TARTARE TOAST 17
 horseradish, umami sauce,
 aioli, brioche

BUTCHER'S MEATBALLS 12
 grana, ricotta,
 sauce, crusty bread
 "RAMEN-SPICED" SHISHITOS 11
 miso ranch
 BURRATA 16
 extra virgin olive oil,
 seasonal accompaniments
 HUMMUS 12
 crispy chickpeas,
 pita, cucumber
 add lamb sausage, +8

flatbreads

selection of three 38
 MARGHERITA 14
 sauce, basil, fresh mozzarella,
 grana-padano
 FENNEL SAUSAGE 15
 burrata, sauce, pepperoncini,
 caramelized onion
 PQ CACIO E PEPE 15
 4 cheeses, black pepper
 ROASTED MUSHROOM 16
 alpha tolman, kale, shallot confit
 PEPPERONI 14
 smoked mozz, pickled chiles, honey

salads

WINTER SALAD 14
 creamy maple ginger, apple,
 red walnuts, pumpernickel
 ARUGULA 12
 tomato, fennel, onion,
 parm, lemon vin
 GREEK SALAD 14
 feta, pepperoncini, olives,
 pickled tomato, cucumber

CAESAR 13
 little gems, croutons,
 watermelon radish,
 crispy parm
 add: boquerones 3
 KALE & QUINOA 14
 apricots, almonds,
 grana padano,
 lemon vin, yogurt

add hanger steak 13 salmon 13 veggie burger 9
 grilled chicken 9 grilled shrimp 12 grilled portobello 7

cheese & charcuterie

daily artisanal selection
 with accoutrements
 cheese 21 charcuterie 22

east & west coast oysters

half dozen 18 - full dozen 36

mains & pastas

8 oz HANGER STEAK 23
 16 oz BONELESS RIBEYE 38
 12 oz BERKSHIRE PORK CHOP 32
 korean bbq, mustard butter
 32 oz PORTERHOUSE FOR TWO 90
 PICKLE BRINED CHICKEN CHOP 18
 salsa verde

TRADEMARK'S ROASTED
 RACK OF LAMB 42
 mustard, black vinegar butter
 FRIED CHICKEN 28
 mike's hot honey, sea salt
 SEA SCALLOPS mp
 cauliflower, saffron,
 olives, little potatoes

GRILLED SWORDFISH 32
 bordelaise vinaigrette, celery root,
 leek, peppercorn butter
 WHOLE BRANZINO 28
 chorizo, olives,
 grilled breadcrumbs
 TRUE NORTH SALMON 29
 heirloom carrots,
 charred lemon, aleppo, evoo

RIGATONI 16 / 26
 lamb ragu, parmigiano-reggiano,
 black truffle

SQUID INK SPAGHETTI
 WITH MAINE LOBSTER 34
 tomato, fennel, uni butter

MAC & CHEESE 16 / 25
 shells, grafton cheddar,
 buttered crumbs

burger & sandwich

served with kettle chips or arugula salad - substitute fries 3

BURGER 17
 brioche, sour pickle,
 choice of cheese
 add : avocado 4

LAMB BURGER 22
 peperonata, goat cheese,
 harissa aioli

* not served with kettle chips or arugula salad

FRICO GRILLED CHEESE 16
 cave-aged cheddar,
 gruyère

SOUP & SANDWICH* 19
 pq grilled cheese,
 tomato-bacon bisque

FRENCH DIP 19
 gruyere, caramelized onion,
 horseradish aioli, miso au jus

QUINOA VEGGIE BURGER 17
 chipotle aioli, feta yogurt, pickles

sides

BRUSSELS SPROUTS 10
 sweet chili, fish sauce

CHORIZO WITH FIGS & SHERRY 12

MASHED POTATOES 9
 truffle butter

HOUSE CUT FRIES 6

WILD & CULTIVATED MUSHROOMS 11

CRISPY CAULIFLOWER 10
 parm, pq steak sauce

HEIRLOOM CARROTS 9
 lemon tahini, feta, almonds

EGGPLANT FRENCH FRIES 10
 curry aioli

ROASTED SUNCHOKES 11
 fingerlings & maitakes

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



culinary director:
 JEFF HASKELL