





dietary observations menu

FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some icons with food allergens if the icon is colored, the allergen is present, **if the icon is dimmed, the allergen is not present** – please consider this when ordering

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

Lastly: while we do our best to account for all allergens, it is important for you to know that our foods are prepared in a shared environment, and may come in contact with an allergen. Please consider this as well.

small plates

GL GA N D SHF P S	TOMATO-BACON BISQUE	12
GL GA N D SHF P S	WARM OLIVES	7
GL GA N D SHF P S	FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	16
GL GA N D SHF P S	SEARED TUNA yuzu kosho tahini sauce, avocado	17
GL GA N D SHF P S	OCTOPUS CARPACCIO chorizo vinaigrette, crispy potatoes, aioli	18
GL GA N D SHF P S	MAINE LOBSTER POT STICKERS carrot butter, ponzu	18
GL GA N D SHF P S	BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	14
GL GA N D SHF P S	"RAMEN-SPICED" SHISHITOS miso ranch	13
GL GA N D SHF P S	FRESH MOZZARELLA FOR TWO made to order, with foccacia & calabrian chile butter + evoo	18
GL GA N D SHF P S	HUMMUS crispy chickpeas, laffa bread, cucumber	14
GL GA N D SHF P S	EGGPLANT FRENCH FRIES curry aioli	12

cheese & charcuterie

daily artisanal selection with accoutrements
cheese 21 charcuterie 22

GL **GA** **N** **D** **SHF** **P** **S**

east & west coast oysters

half dozen 18 - full dozen 36

GL **GA** **N** **D** **SHF** **P** **S**

flatbreads

GL GA N D SHF P S	MARGHERITA sauce, basil, fresh mozzarella, grana-padano	17
GL GA N D SHF P S	FENNEL SAUSAGE burrata, sauce, pepperoncini, caramelized onion	18
GL GA N D SHF P S	CHARRED CORN kale, pickled red onion, ny cheddar, spicy aioli	18
GL GA N D SHF P S	PEPPERONI smoked mozz, pickled chiles, honey	18

salads

GL GA N D SHF P S	BABY SPINACH bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon	15
GL GA N D SHF P S	ARUGULA tomato, fennel, onion, parm, lemon vin	13
GL GA N D SHF P S	GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	15
GL GA N D SHF P S	CAESAR little gems, croutons, watermelon radish, crispy parm add: boquerones 3	14
GL GA N D SHF P S	KALE heirloom tomatoes, charred corn, avocado green goddess, shiitake 'bacon'	15

add hanger steak 14 salmon 13 veggie burger 9
grilled chicken 9 grilled shrimp 12

mains

GL GA N D SHF P S	8 oz HANGER STEAK	24
GL GA N D SHF P S	16 oz BONELESS RIBEYE	41
GL GA N D SHF P S	LONG ISLAND DUCK BREAST apricot mostarda, hoisin-chile butter, mustard greens	34
GL GA N D SHF P S	HALF CHICKEN COOKED UNDER A BRICK roasted garlic, charred lemon	29
GL GA N D SHF P S	SEARED SEA SCALLOPS english peas, preserved lemon, tendrils	34
GL GA N D SHF P S	SQUID INK PASTA calamari, nduja butter, chilies, mint, lemon pangrattato	26
GL GA N D SHF P S	TRUE NORTH SALMON fennel, baby green beans, orange gremolata, pumpkin seeds	29
GL GA N D SHF P S	RIGATONI lamb ragu, grana-padano, black truffle	16 / 26
GL GA N D SHF P S	MAC & CHEESE shells, grafton cheddar, buttered crumbs	16 / 26

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

GL GA N D SHF P S	BURGER brioche, sour pickle, choice of cheese add : avocado 4	19
GL GA N D SHF P S	LAMB BURGER peperonata, goat cheese, harissa aioli	24
GL GA N D SHF P S	FRICO GRILLED CHEESE cave-aged cheddar, gruyère	17
GL GA N D SHF P S	SOUP & SANDWICH* pq grilled cheese, tomato-bacon bisque	20
GL GA N D SHF P S	FRENCH DIP gruyère, caramelized onion, horseradish aioli, miso au jus	21
GL GA N D SHF P S	QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickles	18
GL GA N D SHF P S	MAINE LOBSTER ROLL calabrian chile mayo, little gem, pickled celery	MP

* not served with kettle chips or arugula salad

sides

GL GA N D SHF P S	ROASTED CORN & QUINOA TABOULEH	11
GL GA N D SHF P S	MASHED POTATOES truffle butter	10
GL GA N D SHF P S	HOUSE CUT FRIES	7
GL GA N D SHF P S	CHEFS GREEN VEGETABLES lemon, garlic, red chile	10

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

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