

SHARED EXPERIENCES	
EGGS DIJONNAISE (v) caperberry, mustard oil	8
SHRIMP STUFFED SHISHITO PEPPERS hoisin, ginger, sesame seeds	14
CRISPY RHODE ISLAND CALAMARI smoky tomato, lemon wedge	14

STARTERS	
TIE DYE BOSTON (v) roasted beets, coach farms goat cheese, pistachio, blackberry vinaigrette	18
EMPIRE CAESER castelfranco, baby romaine, anchovy, parmesan crisp	17
MUSHROOM CARPACCIO (v) fennel barigoule, baby arugula	18
TUNA CRUDO pickled kohlrabi, salsa verde, fresno chiles*	17
WAGYU BEEF TARTARE smoked sour cream, potato crispies*	22
SPANISH OCTOPUS chayote, torn herbs, pimenton	20

SALADS	
CHINESE CHICKEN cabbage, water chestnuts, peanuts	24
COBB avocado, bacon, blue cheese, poached chicken	23
TURKISH MEZZE (v) NIX hummus, charred eggplant, turmeric egg*	25
RARE YELLOWFIN TUNA gigante beans, gardiniere, catalina vinagrette*	28

SANDWICHES	
HAM AND CHEESE CROISSANT mornay, whole grain mustard, gruyère	16
LOBSTER ROLL spiced poppy seed mayo, toasted brioche, avocado	25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Deep Dish Focaccia (v) 16 smoked mozzarella & spiced tomatoes
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On Ice	
Greenmarket Crudités (v) 15 NIX hummus and avocado ranch	Oysters* 20 beausoleil or kumamoto
Chilled Lobster 18 grapefruit gazpacho, cucumber	Poached Shrimp 20 cocktail sauce
Mini Tower* 79 crudités and dips, poached shrimp, east and west coast oysters	
Max Tower* 99 crudités and dips, poached shrimp, east and west coast oysters, chilled lobster	

From Our Fisherman	
Maine Scallop Crudo 18* shiso crème fraîche, salmon roe, preserved lemon	
Montauk Chowder 18 slipper snails, bacon, parsley	
Bouillabaisse 36 sea bream, rouille	
From Our Farmers	
Norwich Meadows Roasted Carrots 21 pimenton vinaigrette, pine nuts	
Bell & Evans Chicken Breast 26 broccoli rabe, sunchoke panzanella	
White Truffle Pasta 75 tagliatelle, white truffle, parmesan	

- ACT NOW -
I LOVE NY CHOCOLATE SOUFLÉ
GRAND MARNIER ICE CREAM SERVES TWO
26

FRESH PASTA	
HEARTY CARROT BOLOGNESE (v) whole wheat lumache, braised mushrooms & walnuts	16 / 31
BROCCOLI CACIO E PEPE (v) rigatoni, pine nuts, pecorino, demi sec tomato	17 / 32
STEAMED ALASKAN KING CRAB tagliatelle, cherry pepper, white wine, butter, herb breadcrumbs	24 / 39
SPAGHETTI SQUASH TORTELLINI (v) roasted maitakes, spigarello, mushroom brodo	16 / 31

ENTRÉES	
WHOLE ROASTED CAULIFLOWER TAGINE (v) tunisian spices, tamarind tofu, cous cous, dried apricots pearl onions, almonds	26
BROOK TROUT caper-herb vinaigrette, wild arugula	29
CENTER CUT SALMON ROULADE gigante beans, leeks, hollandaise	34
RYE FRIED CHICKEN BREAST medley of radishes, shaved carrots, parsnip purée mustard katsu	29
MARINATED PRIME SKIRT STEAK broccoli rabe, shiso chimichurri	31
BILLBOARD BURGER dry aged, bacon-mushroom marmalade pommes frites, cheddar fondue	31

SIDES	
Miso Spinach, Hazelnuts (v)	10
Brussels Sprouts, Roasted Garlic Butter (v)	12
Pommes Purée (v)	10
Pommes Frites, Cheddar Fondue (v)	10

CHEF JOHN FRASER