

SHARED EXPERIENCES	
EGGS DIJONNAISE (v) caperberry, mustard oil	8
SHRIMP STUFFED SHISHITO PEPPERS hoisin, ginger, sesame seeds	14
CALAMARI TEMPURA wakame, mushroom powders	14

STARTERS	
TIE DYE BOSTON (v) roasted beets, Coach Farm’s goat cheese, pistachio, blackberry vinaigrette	18
EMPIRE CAESER castelfranco, baby romaine, anchovy, parmesan crisp	17
ROYAL TRUMPET CARPACCIO (v) fennel barigoule, baby arugula	18
TUNA + AVOCADO CRUDO pickled kohlrabi, salsa verde, fresno chile*	18
WAGYU BEEF TARTARE dijon mustard, capers, cornichon, 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

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, scallop crudo, salmon tartare, chilled lobster

From Our Fisherman
Maine Scallop Crudo* 18 shiso crème fraîche, salmon roe, preserved lemon
John Dory 36 beurre noisette, pomme purée, barigoule

From Our Farmers
Norwich Meadows Roasted Carrots 17 pimenton vinaigrette, pine nuts
Bell & Evans Chicken Breast 26 broccoli rabe, cabbage-apple panzanella

- ACT NOW -
I LOVE NY CHOCOLATE SOUFFLÉ
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