



\$29.95 PRIX FIXE DINNER

*Three-course menu available all night, Sunday through Thursday,
and from 5PM to 6:30PM Friday and Saturday.

Choice of one starter, one entrée and one dessert or glass of our selected wine.

STARTERS

Satur Farm Little Gem Salad
cucumbers, cherry tomatoes, radish
shallot sherry vinaigrette

Frisee and Lardon Salad
warm butternut squash, blue cheese
sherry and shallot vinaigrette

Rope Cultured Mussels
grilled ciabatta croutons, choice of white
wine garlic & lots of herbs or tomato
sriracha sauce

Crispy Shrimp & Calamari
w/ sweet chili vinaigrette
baby arugula, piquillo peppers
pickled red onions

Perogies
Berkshire pork,, creme fraiche, onions,
apple compote

Chef's Soup Of The Day

ENTREES

Grilled Scottish Salmon*
Israeli couscous, autumn squash, kale

Grilled Berkshire Pork Chop*
candied sweet potatoes, caramelized Brussels sprouts leaves,
apple ginger compote

Pumpkin Ricotta Gnocchi
roasted autumn vegetables, sage brown butter, Parmesan

Grilled Black Angus Hanger Steak*
hand cut fries, broccoli rabe, charred scallion sauce

Fettuccine with Lamb Meatballs
Tuscan kale, San Marzano tomato, Pecorino

Roast Murray Chicken w/ Garden Herbs potato puree, autumn
vegetables, marjoram jus

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Before placing your order,
please inform your server if a person in your party has a food allergy.
20% Gratuity will be added to parties of 6 or more. Menu subject to change.
Prix Fixe price does not include tax or gratuity.