

SPECIALTY COCKTAILS

- LEMON SPARKLER prosecco, limoncello, chambord 12
- UPTOWN bulleit rye, antica rosso vermouth, brandied luxardo cherries 16
- MARTINI THIRTY - FIVE ketel one, cucumber, mint, lime 15
- TOWNHOUSE blanco tequila, canton, grapefruit, club soda, lime 14
- AUTUMN FLING aged rum, mint, ginger, orange bitters, prosecco, soda 15
- WHITE SANGRIA riesling, asian rum, peachtree, pineapple juice, lime 12
- BERRY MULE açai berry vodka, ginger beer 14

HOMEMADE SODAS

- AFRICAN SUNSET 7 / add blueberry vodka 12
flavored tea, ginger beer, agave syrup, club soda, candied ginger
- POMEGRANATE LEMONADE 7 / add raspberry vodka 12
lemon juice, pomegranate juice, club soda, mint
- AÇAI BERRY TEA 7 / add rum 12
flavored tea, sugar cane syrup, cranberry juice, club soda

Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.

APPETIZER & SALADS

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce 29
- LOCAL BURRATA artichoke muffuletta, basil, grilled naan 16
- GILBERTIES FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes 10
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 18
- GULF SHRIMP CEVICHE spicy mango, avocado, radish, aji amarillo, plantain chips 15
- MAINE LOBSTER SALAD golden beets, blood orange, organic greens 24
- TORO TARTAR creamy avocado, wasabi soy broth, american caviar 17
- PERUVIAN CHICKEN SKEWERS aji panca, pineapple pepper relish, avocado crema 12
- BUFFALO MOZZARELLA & ARUGULA SALAD tomato fondue, basil pesto, balsamic vinaigrette 16
- ROASTED BABY BEETS goat cheese, cucumber, olives, tomatoes, chick peas, oregano vinaigrette 14
- HARVEST SALAD * blue cheese, apples, sun dried cranberries, spiced pecans, cider dressing 13
- RED PEPPER HUMMUS * grilled naan 11

ENTRÉES

- PAPPARDELLE short rib bolognese blanco, pancetta, basil, pecorino 29
- TAGLIATELLE basil pesto, oven dried tomatoes, lemon 24
- SEARED SEA SCALLOPS butternut squash, bacon, shiitake risotto, truffle vinaigrette 37
- MISO GLAZED SEA BASS pickled bok choy, japanese eggplant 39
- LUMP CRAB CAKES sweet corn, fava, pancetta succotash, spicy aioli 18 / 34
- ORGANIC ROAST CHICKEN sweet potato puree, maple glazed brussel sprouts, chicken jus 29
- ROASTED WILD SALMON lemon braised artichokes, new potatoes, peas, basil 32
- GRILLED ATLANTIC SWORDFISH red wine caponata, basil, extra virgin olive oil 36
- ROASTED RACK OF LAMB tuscan kale, quinoa, fall vegetables, romesco 44
- ROASTED 14 oz VEAL CHOP tomato, artichoke & olive ragout, sautéed spinach 49
- GRILLED 16 oz PRIME NY STRIP braised mushrooms, carrots, creamy truffle potato puree 48

DRAFT BEER

- GUINNESS 7
- TWO ROADS HONEYSPOOT IPA 7
- RADEBERGER PILSNER 7
- OMMEGANG WITTE 7
- VICTORY SUMMER LOVE 7
- HOP COMMANDER IPA 7

BOTTLED BEER

- FOUNDERS ALL DAY IPA 8
- OMISSION LAGER GF 8
- MODELO ESPECIAL 7
- COORS LIGHT 7
- TWO ROADS TWO JUICY 10
- AYINGER DUNKEL 12
- STRONGBOW HARD CIDER 7
- ST. PAULI N/A 7
- HEINEKEN LIGHT 7
- TWO ROADS OL'FACTORY PILS 7
- HITACHINO NEST WHITE ALE 13

RED

- MENCIA, PETALOS 2017 Bierzo, Spain 12 / 46
- CABERNET SAUVIGNON, JEANNE MARIE 2018 Napa 13 / 50
- SUPER TUSCAN, INVETRO 2017 Tuscany, Italy 14 / 54
- PINOT NOIR, BACCHUS 2018 Napa 14 / 54
- PETITE SYRAH, ORIN SWIFT, ABSTRACT 2018 Napa 18 / 70
- CABERNET SAUVIGNON, FRANK FAMILY 2016 Napa 24 / 90

WHITE

- PINOT GRIGIO, ZENATO 2018 delle Venezie, Italy 10 / 38
- RIESLING, CLEAN SLATE 2018 Mosel, Germany 10 / 38
- SAUVIGNON BLANC, WHITE HAVEN 2019 New Zealand 12 / 46
- SAUVIGNON BLANC, HONIG 2019 Napa 12 / 46
- SANCERRE, DURAND RESERVE 2018 Loire, France 16 / 62
- CHARDONNAY, SANTA JULIA 2018 Mendoza, Argentina 10 / 38
- CHARDONNAY, JACQUES GIRARDIN 2016 Burgundy, France 11 / 42

ROSÉ

- WHISPERING ANGEL 2019 Provence, France 16 / 62
- PROPHECY 2018 France 12 / 46

SPARKLING

- PROSECCO, ISOTTA Italy NV 10 / 38
- SPARKLING ROSÉ, ISOTTA Italy NV 11 / 42



DINNER