

STARTERS

RAW BAR

BLUE POINT OYSTERS 4

LITTLE NECK CLAMS 3

JUMBO U-10 SHRIMP COCKTAIL 6

SAUTEÉD TIGER PRAWNS

Chili Butter, Fried Leeks, Thai Basil 15

SEARED YELLOWFIN TUNA SALAD

Gem Lettuce, Olives, Marble Potatoes, Soft-Boiled Egg 21

WS CAESAR SALAD

Parmesan, Fried Anchovies 18

ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 16

STEAMED MUSSELS

Vadouvan, White Wine, Garlic Bread 19/26

STEAK TARTARE

Gold Label Wagyu, Toasted Country Bread 23

PAN SEARED POTATO GNOCCHI

Mushrooms, Coffee Sabayon, Mustard Greens 24/30

ENTRÉES

SEARED ATLANTIC HALIBUT

Yukon Gold Potato, Charred Baby Leeks, Grenobloise 31

FALL VEGETABLE POT AU FEU

Kombu Broth, Beech Mushrooms, Rutabaga 21

SEARED DIVER SCALLOPS

Brussels Sprouts, Grapes, Parsnip Purée, Port Reduction 32

GRILLED FLAT IRON STEAK

Garlic Confit, Marble Potatoes, Pearl Onions 28

TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

ROASTED HERITAGE CHICKEN

Parmesan Polenta, Escarole, Beech Mushrooms 33

PORCHETTA

Apple, Pomegranate, Arugula 42

SIDES

MUSHROOM FRICASSÉE 14

FRENCH FRIES 10

SAUTEÉD SPINACH 12

POTATO WEDGES 10

BRUSSELS SPROUTS 14

ONION RINGS 14