

Thursday 26 March 2015

Bar Menu

Zucchini Fritti 15

Cotuit Oysters 21

Halibut Tostadas 8

Marinated Sardine Crostini, Rouille 12

Razor Clams, Bacon 12

Housemade Charcuterie 16

Porchetta Slider, Pickles & Mustard 12

Rotisserie Leg of Lamb Slider 12

Chicken Coupe Nuggets, Buttermilk Yogurt 12

Fish Chowder 12

Eli's Rooftop Greens, Banyuls Vinaigrette 12

French White Asparagus, Housemade Ricotta & Mint 18

Fried Artichokes, Mint Aioli 16

Morel Toast, Cream & Thyme 17

Brandade Croquettes, Arugola & Sun-dried Tomatoes 10

Pig's Ear Salad, Mustard Vinaigrette 14

Rabbit Ballotine, Celeriac Remoulade 18

Soft Shell Crab 18

Pappardelle, Braised Rabbit & Castelvetrano Olives 27

Whole Roasted Dover Sole Meuniere, Cauliflower & Capers 54

Roasted Monkfish, Turnips & Tomato Butter 34

North Carolina Poulet Rouge, Wild Mushrooms & Garlic 29

Charred Dry Aged Rib Eye Steak & Hand Cut Pommes Frites 65

Rack of Lamb, Cranberry Beans, Harissa & Grilled Spring Onions 38

Pommes Frites 12

Sauteed Spinach 8

Roasted Brussels Sprouts 10

*Butter AOC Beurre d'Isigny, Normandy, France*

*Olive Oil, First Pressed Organic Extra Virgin, Fall 2014, Renato Fenocchio, Liguria*

*House Made Bread Contains Montana & NYS Organic Wheat Flour, Levain and Salt*