TAPAS
Warm Eggplant Terrine 6.95
wrapped goat cheese, pepper basil vinaigrette
Native Crab Cakes 8.95
braised fennel, orange, tarragon
Crispy Duck Dumplings 7.95
red curry cream, scallion
Grilled Rosemary Skewed Shrimp 8.95
white bean salad, avocado vinaigrette
Cornmeal Fried Calamari 7.95
malt vinegar, yucca chips
Imported Prosciutto & Roasted Pear 8.95
spinach, pecorino, truffle oil
Castilian Garlic Bread Soup 4.95
wilted greens

SALADS
House Field Greens 6.95
sharlot vinaigrette
Romaine Hearts 3.95
Danish blue cheese, roasted beets, balsamic vinaigrette
Shredded Duck 8.95
happa galchi, cilantro, tamarind

ENTREES
Lime & Cilantro Striped Bass 20.95
black bean puree, basmati rice, haricot verts
Pan Fried Veal Milanese 19.95
yukon gold mashed potato, balsamic ratatouille
Grilled Exotic Mushrooms 16.95
cherry tomatoes, spinach, risotto, pecorino
Seared Sea Scallops 22.95
lobster and potato ravioli, wild mushroom broth, truffle oil
Roasted Half Duckling 19.95
young bok choy, sweet potato mash, orange fig sauce
Oven Roasted Cod Livornese 18.95
tomato caper black olive ragout, roasted potatoes, green beans
Roasted Eggplant Lasagna 15.95
Jay’s tomato sauce, grilled zucchini, fresh ricotta
Dry Rubbed Pork tenderloin 17.95
sweet potato mash, collard greens, Spanish mojo
Roasted Lemon Half Chicken 14.95
horseradish mashed potato, green beans
Grilled Prime Sirloin Steak 21.95
garlic fries, broccoli rabe

Specials Offered Nightly
18% Gratuity added to parties of 6 or more
Menu design created by Kathryn Olivero