

STARTERS

GRAZING BOARD • 22 / 36

Serves Two or Four People.
Local Cheeses. Cured Meats. Honey.
Pickled Vegetables. Rustic Bread.

STONE-FIRED HARVEST DIP • 22

Wild Mushrooms. Caramelized Onion.
Brie. Mozzarella. Cream Cheese. Balsamic.
Focaccia Breadcrumbs. Pita Chips.

BUTTERNUT BURRATA • 22

Butternut Squash Caponata. Pomegranate.
Toasted Sourdough.

FRENCH ONION SOUP • 12

Gruyère. Provolone. Crostini.

SURF AND TURF • 24

Cider-Glazed Pork Belly and Jumbo Shrimp.
Sweet Potato Purée. Pear and Fennel Slaw.

GRANDMA’S MEATBALLS • 22

Parmesan Polenta. San Marzano Marinara.
Basil Oil.

NEOPOLITAN FLATBREAD • 20

Prosciutto. Mozzarella. San Marzano Marinara.
Arugula. Shaved Parmesan.

CRISPY BRUSSELS SPROUTS • 22

Maple-Bacon Aioli. Gorgonzola.
Crispy Prosciutto. Hot Honey.

PEI MUSSELS • 24

Garlic-Parmesan Cream Sauce
or Spicy Tomato Broth. Rustic Bread.

GRILLED OCTOPUS • 25

Crispy Potato. Andouille. Romesco.
Arugula. Sherry Vinaigrette.

SHRIMP SCAMPI • 22

Roasted Garlic Skordalia. Rustic Bread.

JUMBO LUMP CRAB CAKE • 22

Corn Salsa. Sriracha Aioli.

FRIED CALAMARI • 20

Spicy Marinara. Lemon-Caper Aioli.
Add Cherry Peppers or Gorgonzola • 3

SALADS

CAESAR • 15

Romaine. Grana Padano.
Garlic Croutons.
House Caesar.

NEW HARVEST • 16

Mixed Greens. Frisée. Red Onion.
Crispy Delicata Squash. Almonds.
Dried Cranberries. Goat Cheese.
Cider Vinaigrette.

TUSCAN PANZANELLA • 16

Arugula. Radicchio. Basil. Cucumber.
Heirloom Tomato. Red Onion.
Parmesan. Croutons.
Red Wine Vinaigrette.

VYNE WEDGE • 17

Iceberg. Bacon. Crispy Onions.
Avocado. Cherry Tomatoes.
Blue Cheese Crumbles and
Dressing.

ADD: GRILLED OR FRIED CHICKEN • 9 SHRIMP • 14 SALMON • 15 SHORT RIB • 16 STEAK • 16

PASTA

SHORT RIB RAGÙ • 34

Potato Gnocchi. Red Wine-Braised
Short Rib. Stracciatella.

TAGLIATELLE BOLOGNESE • 32

Pork and Veal Ragù. Parmesan.

ORECCHIETTE JAMBALAYA • 32

Andouille. Chicken Thighs. Bell Peppers.
Smoky Tomato Sauce.

LINGUINE N.E. CLAM • 32

Countneck Clams. Bacon. Focaccia
Breadcrumbs. Parmesan Cream Sauce.

THE FIGHTING CRAB • 36

Garganelli. Lump Crab Meat. English Peas.
Spicy Red-Cream Sauce. Chili Crunch.

SUBSTITUTE GLUTEN-FREE PASTA • 3

PORCINI-TRUFFLE RAVIOLI • 30

Caramelized Fennel and Onion. Hazelnuts.
Spinach. Goat Cheese. Balsamic. Sage Butter.

CACIO E PEPE • 28

Spaghetti. Pecorino Romano. Black Pepper.

FUSILLI ALLA VODKA • 30

San Marzano Cream Sauce. Pancetta.
Grana Padano.

ENTREES

PRIME FILET MIGNON • 52

8 oz Filet. Roasted Fingerling Potatoes. Haricots Verts.
Chef’s Steak Sauce. Add Gorgonzola • 3

NY STEAK FRITES • 42

12 oz New York Strip. Steak Fries. Chimichurri.

SLOW-BRAISED SHORT RIB • 42

Garlic Mashed Potatoes. Crispy Fried Onions.

DRY-AGED BURGER • 26

Caramelized Onion. Applewood Bacon. Cheddar.
Pickles. Iceberg Lettuce. Roasted Garlic Aioli.
French Fries. Substitute Truffle Fries • 3

MEDITERRANEAN LAMB CHOPS • 45

Moroccan Farro. Artichoke Hearts. Chickpeas.
Hazelnuts. Peppadews. Mint. Tzatziki.

PORK CHOP SCARPARELLO • 38

Bone-In Pork Chop. Sweet and Spicy Peppers.
Sweet Sausage. Broccoli Rabe.
Roasted Fingerling Potatoes.

VEGETABLE LASAGNE • 30

Eggplant. Mushrooms. Spinach. Ricotta.
Mozzarella. San Marzano Marinara.

HALF ROASTED DUCK • 45

Sweet Potato Purée. Shaved Brussels Sprouts.
Hot Honey. Cranberry Marmellata. Crispy Sage.

BLACKENED SWORDFISH • 38

Creamy Polenta. Sautéed Spinach.
Pickled Sweet Peppers.

FAROE ISLAND SALMON • 38

Autumn Hash. Cauliflower-Potato Purée.
Red Pepper Pesto.

SEARED DIVER SCALLOPS • 44

Saffron Risotto. Andouille. Bell Pepper.
Haricots Verts. Salsa Verde.

ORGANIC HALF CHICKEN • 36

24-Hour Brined Half Chicken. Squash Risotto.
Citrus Herb Butter. Aged Balsamic.

CHICKEN MILANESE • 34

Arugula. Basil. Cherry Tomatoes. Red Onion.
Burrata. Charred Tomato Vinaigrette.

CHICKEN PARMIGIANA • 34

Panko-Parmesan Chicken Cutlet. Mozzarella.
Parmesan. San Marzano Marinara. Spaghetti.

SIDES — 9.50

GARLIC MASHED
POTATOES

FINGERLING
POTATOES

TRUFFLE
PARMESAN FRIES

AUTUMN HASH
Butternut Squash. Sweet
Potato. Heirloom Carrots.
Brussels Sprouts.
Dried Cranberries.
Goat Cheese.

BAKED
MAC & CHEESE

BROCCOLI RABE

CRISPY BRUSSELS
SPROUTS
Hot Honey.

HARICOTS VERTS
Almonds.