January 2023 'locals first' menu

Sunday thru Thursday 5pm-close

feature.

zaaa' cuterie!!! 28
prosciutto, pistachio mortadella, burrata, smoked gouda,ewe bleu,
extra sharp new york cheddar,
grain mustard,caper-hazelnut-cranberry chutney
(feeds 2+)

greens.

italian winter greens 15
cherry tomatoes, orange, apples, brioche, melted kunik, truffle,
mustard vinaigrette

lil' gem 15
smoked poblano ranch, bacon, local bleu cheese

chefs caesar salad 14
oven charred romaine, house made brioche crouton, anchovies,
carmalezied onion marmalade, parmesan

winter greens 14
mixed greens, kunik, toasted pepitas, cranberries, lemon-mint
vinaigrette

small plates.

squash soup 11
bonito, hazelnut, chervil

shishito 10
citrus salt, garlic aioli

mushroom pate 14
pickled red onion, crispy mushrooms, pizza toast

delicata squash 15
feta, cilantro, muhamarah, wood fired bread

tuna tartare 16
smoked, citrus vinaigrette, cucumber

brussels sprouts 14
miso chili, caramel glazed

pasta.

spaghetti 24
pan seared shrimp, salsa bisque,
maple brook farms feta, chives

garganelli 21
mushrooms, prosciutto, capers, garlic, scallion
braised venison, honeynut squash, herb ricotta

tagliatelle 21
bolognese, parmesan

creste di gallo 23
braised short rib, whipped ricotta, orange-walnut
gremoulata

bucatini 20
carbonara, guanciale, pecorino,
feather brook farm egg
****gluten free options available**

large plates.

feather brook farms filet 32
pommes anna, arugula, red pepper, black olives, chimmichuri

tad's chicken saltimbocca 26
winter vegetable & olive oil risotto

local monk fish 30
pan seared, celery root, wilted winter greens, bordelaise

chef brian's lasagna 22
open faced, beef rage, smoked ricotta, crispy shallots

farm fresh wood fired pizza.

the red

margarita 18
maple brook farms mozzarella, roasted tomato, basil

island life 21
bacon, ham, red onion, pineapple, tajin, mikes hot honey

tuscan kale 20
goat cheese, rhode island mushrooms, mikes hot honey

merguez 20
sausage, red onion, oven-roasted tomato, pecorino brocoli rabe

***janzito* taco** 21
chorizo, onion, pepper, tomatoes, salsa verde, cilantro

pepperoni 21
caramelized red onion, vin cotto

the vegan 17
chefs seasonal selection

the vegetarian 18
'the vegan' with cheese

bolognese 21
red onions, mangalitsa lardo, red chili flakes

nyc (new york style) 22
choice of 3 toppings (****see below*)**

the natural

a seasonal pizza 20
seasonal vegetables, arugula, prosciutto, pesto, evoo

the white

eddie special 20
smoked ricotta, buffalo chicken, bacon, red onion, ranch

the toppings:
arugula($2)/pepperoni($2)/caramelized onions/ red onions/ oven-roasted tomatoes/ capers/ olives/ mushrooms/ merge sausage($1)/ sweet sausage/ shredded chicken($4)/ buffalo chicken($4)/ bacon/ kale/ roasted red peppers/ goat cheese/ garlic/ ricotta/ bolognese($1)/ pecorino/ prosciutto($6)
*****upgrade any house pizza to NYC $2**
******extra ranch or buffalo $1 extra mikes hot honey $4**

January 2023 'locals first' menu prepared by Executive Chef Brian Kevorkian & Sous Chef Altin Sheri

*****a 20% gratuity will be automatically added to parties of 6 or more a 3% kitchen appreciation fee will be automatically added to each check