



Established 2010

salumi+cheese.

- PROSCIUTTO \$8
- MORTADELLA \$7
- CHORIZO PICANTE \$8
- DUCK PROSCIUTTO \$7
- CHARCUTERIE OF THE DAY \$7
- LEONORA, ESP \$8
- BRILLAT SAVARIN, FR \$8
- PARM "THE KING", IT \$7
- GORGONZOLA DOLCE, IT \$7
- CHEESE OF THE DAY \$8
- GRAND PLATEAU 55
Chef's Selection of the Above.

appetizers.

- OYSTERS ROCKAFELLA \$19
Prosciutto • Kale • Hollandaise
- SHRIMP \$14
Pepper • Garlic • Olive Oil
- OCTOPUS \$17
Parsnip Butter • Winter Citrus • Leeks
- ROASTED CAULIFLOWER \$14
Raisins • Pine Nuts • Blood Orange
- PRIME STEAK TARTARE* \$14
Egg • Capers • Purple Potato
- FARM LETTUCES \$12
Champagne Vinaigrette
• Gorgonzola • Nuts
- ENDIVE SALAD \$13
Sunflower Seed • Apple • Anchovy
• Walnut Oil
- SOUP \$9
- BURRATA \$15
Baby Beets • Pistachio Vinaigrette
• Herbs

pasta.

-MID COURSE /LIGHT MEAL-

- TAGLIATELLE \$25
Beef Bolognese • Parmesan
• Fried Basil
- CAPPELLETTI \$22
Mushrooms • Chèvre • Apples

land+sea.

- SWORDFISH \$28
Fregola • Almonds • Fresno Chiles
- SALMON* \$29
Beets • Carrots • Caraway
• Citrus
- MUSHROOM RISOTTO \$25
Forest Mushrooms • Sherry
• Parmigiano Reggiano
- SIGNATURE BURGER* \$17
Prosciutto • Manchego • Tomato
• Fries
- DUCK CASSOULET \$34
Heirloom Beans • Pork Belly
• Black Garlic Sausage
- PORK TENDERLOIN* \$30
Clams • Red Pepper
• Coriander • Crispy Potatoes
- NY PRIME SIRLOIN* \$39
Onion Ring • Mushrooms
• Blue Cheese Demi

HAPPENINGS

- SUNDAY BRUNCH 11-3pm
- DOLLAR OYSTERS WEDNESDAY
- OPUS DINNER SERIES 2018
- VALENTINE'S DAY 2018

***Please inform our staff of any allergens you may have prior to ordering a bite to eat.
*Consuming raw and undercooked items can lead to a foodborne illness**

THANK YOU TO THOSE WHO PROVIDED US WITH THE BOUNTY WE WERE ABLE TO SERVE YOU WITH TODAY:
NEW HARMONY FARMS, BREEZY HILL FARM, GREENLAW FARM, TASTY DUCK , DUNKS MUSHROOM CO. BROWNE'S TRADING + KINNEALY MEATS..