



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
- SALT COD FRITTERS \$13  
Pickled Vegetables • Aleppo  
• Paprika Aioli
- PRIME STEAK CARPACCIO\* \$16  
Blood Orange • Egg Yolk • Torn Herbs
- FARM LETTUCES \$12  
Champagne Vinaigrette  
• Gorgonzola • Nuts
- 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.

- COD \$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

\*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..