



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
- PECORINO ROMANO, 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
- MUSSELS \$15  
Fregola • Chorizo • Garlic
- OCTOPUS \$17  
Parsnip Butter • Winter Citrus • Leeks
- ASPARAGUS \$14  
Parmesan • Poached Egg • Radish
- COD FRITTERS \$13  
Pickled Vegetables • Herbs  
• Paprika Aioli
- PRIME STEAK CARPACCIO\* \$16  
Blood Orange • Egg Yolk • Crispy  
Shallots
- FARM LETTUCES \$12  
Champagne Vinaigrette  
• Gorgonzola • Nuts
- SOUP \$9
- BABY BEETS \$15  
Ricotta • Pistachio Vinaigrette  
• Herbs

### pasta.

-MID COURSE /LIGHT MEAL-

- SHRIMP FARFALLE \$26  
Jalapeno • Squid Ink  
• Herb Breadcrumb
- RAVIOLI \$23  
Nettles • Ricotta • Smoked Walnuts

### 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
- CHICKEN STATLER \$26  
Carrot Puree • Potatoes  
• Spring Vegetables • Walnut Oil
- BRAISED SPRING LAMB \$29  
Artichokes • Fava Beans  
• Clams • Roasted Grapes
- NY PRIME SIRLOIN\* \$39  
Onion Ring • Mushrooms  
• Blue Cheese Demi

### HAPPENINGS

- SUNDAY BRUNCH 11-3pm
- DOLLAR OYSTERS WEDNESDAY
- SPRING WINE 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..