

Bar and Lounge Menu

Plates *(all served with grilled flatbread and toasts)*

House Charcuterie Plate, with mustards and pickles 16

Farmstead Cheese Plate, with dried fruit, jams and chutney 14

Dip and Daily Pickle Plate, market assortment changes daily 14

Nibbles

House Olives, 5

Hand Stretched Bavarian Pretzels, grainy mustard 9

Country Pate, pickles, toast 8

Artichoke and Miso Dip, flatbread 9

Terrace Signatures

Bucket O' Quail, apricot mustard 12

Housemade Pork Sausage, Sullivan Street stecca, melted onions 12

Sheldon Farms Handcut Carola Potato Fries,
smoked onion remoulade 7

Hand bites (3 pieces per plate)

Grass Fed Beef Sliders, dill pickle, remoulade 14

Chickpea Falafel, green herb tahini, parsley 10

Popcorn, Popcorn Shrimp, ceviche style with pickled peppers 12

Wood Fired Pizzettes

Classic

14

Buffalo Mozzarella,
Tomato Sauce, Basil

Mushroom

16

Robiola Cheese,
Forest Mushrooms, Black Truffle,
Red Onion, Parsley

Hunter

15

Cacciatorini Sausage,
Mozzarella, Wild Oregano

Spring

16

Asparagus, Manchego,
House Pancetta, Preserved Tomato

Clam

16

Little necks, Garlic Cream,
Parmesan, Herbed Bread Crumbs

Executive Chef: Matthew Weingarten