

Bonnie & CLYDE

HORS D'OEUVRES

OLIVE ALL' ASCOLANA \$12
CASTELVETRANO OLIVES, ITALIAN SAUSAGE, PARMESAN

LOBSTER CROQUETTES \$12
CURRY AIOLI

EMPANADAS \$12
CHICKEN, COTIJO CHEESE, PEPPERS

GRILLED SHIITAKE SKEWER \$12
MISO AIOLI

Small Plates

FRISÉE LARDON SALAD \$14
CHERRY TOMATO, PICKLED RED ONIONS,
BACON VINAIGRETTE, CURED EGG YOLK

ROASTED BEET SALAD \$16
MIXED GREENS, FINGER LAKES GOLD GOAT CHEESE,
CITRUS, PISTACHIO VINAIGRETTE

STRACCIATELLA CHEESE \$18
SEASONAL PREPARATION, TOASTED BAGUETTE

CRISPY GOAT CHEESE \$17
HONEY, RED CIPOLLINI JAM, MACHE

FOIE GRAS PATÉ \$22
CONCORD GRAPE JAM, BAGUETTE

BEEF CARPACCIO \$20
PARMESAN TUILLE, HORSERADISH CRÈME FRAICHE,
ARUGULA, PICKLED RED ONION

MANILLA CLAMS \$20
CLAM VELOUTÉ, LEEKS, BACON,
WHITE WINE, FINE HERBS

SEA SCALLOPS \$22
PANANG CURRY, BOK CHOY, CILANTRO PARSLEY OIL

GRILLED OCTOPUS \$20
TWICE COOKED EGGPLANT, CHICKPEA PUREE, MINT OIL

BRAISED PORK COPA \$18
RED WINE, ROOT VEGETABLES, GREMOLATA

PASTA

TAGLIATELLE BOLOGNESE \$26
PORK, VEAL, CHICKEN, PANCETTA, PARMESAN

SPAGHETTI CACIO E PEPE \$26
PECORINO, PARMESAN, BLACK PEPPER

BEEF SHORTRIB RAVIOLI \$26
RED WINE, KALE, CASTELROSSO CHEESE

LARGE PLATES

STEAK FRITES \$44
12 OZ. NY STRIP, FRIES, BONE MARROW BUTTER

AMISH CHICKEN \$33
CRISPY GRITS, RED FIELD PEAS, GREENS, CHICKEN VELOUTÉ

MARKET FISH M/P
BOUILLABAISSÉ, FENNEL, PAVE POTATO,
CONFIT PEARL ONION

KING TRUMPET MUSHROOM \$25
CAULIFLOWER PUREE, BELUGA LENTILS,
LEEK, GREEN ROMESCO

SIDES

FRENCH FRIES \$12
MALT VINEGAR AIOLI, CURRY AIOLI,
KETCHUP

Desserts

WARM CHOCOLATE CAKE \$12
RASPBERRY PUREE, VANILLA ICE CREAM

CRÈME BRÛLÉE \$12

LEMON CHEESECAKE \$12

SEASONAL TART \$12

20% gratuity will be added to groups of 8 or more

EXECUTIVE CHEF GREG JOHNSON
CHEF DE CUISINE CASSIDY BROMAN