kitchen

START

Whipped Burrata 20 gf
Baby Tomatoes, Fennel, Arugula, Basil Oil

Crispy Cheese-Steak Spring Rolls 20 shaved Ribeye, caramelized onions, American

Poached Gulf Shrimp 26 gf Cocktail, Old Bay Aioli, Lemon

Mediterranean Chicken Brochette 19 gf yogurt marinade, hummus, shaved sumac onions, Fetas

Ahi, Mango & Avocado Salad* 24 gf Spicy Soy Dressing

Beet Salad 18 gf
Blue, Walnut Oil, Sherry Vinegar, Baby Greens

Kitchen Salad 17 gf v
Chopped Greens, Veggies, Toasted Amaranth, Lemon Balsamic Dressing

Kitchen Caesar Salad* 17

Eggplant & Tomato Stack 20 v Crispy Eggplant, Roasted Red Peppers, Tomato, Arugula, Parmesan

Warm Baguette 6 Whipped Butter, Olive Oil

NEXT

Little Neck Clam Fettuccine 32 Clams, Artichoke Hearts, Spinach

Filet of Beef 52
Garlic Spinach, Crispy Onion Rings, Blue

Simple Grilled Bronzino MP gf Charred Lemon, Olive Oil, Salt, Parsley, 2 Sides

Sautéed Daily Catch MP
Grape Tomatoes, Capers, Lemon, 2 Sides

5 Spice Duck Breast 39 gf Sweet Mash, Gingered Kale, Soy Drizzle

Pan Roasted 2x Cut Pork Chop 38 Chèvre Whipped Potato, Apple-Ginger "Jam"

Seared Salmon 36 gf
Kale-Corn-White Bean Succotash, Lemon Vinaigrette

Seared Strip Steak* 58
Herb Butter, Charred Asparagus, Parsley Fries*

Chicken Schnitzel 36

Charred Cauliflower "Steak" 27 gf v

Sautéed Field Mushrooms, Spinach, Calabrian Chili

Radish, Sweet Onion, Mushroom, Arugula, Fried Egg* Chef MB's Favorite Dish

Kitchen Burger 28
Grass Fed Chuck, Brisket, Short Ribs, Foie Gras, American, Charred Onions*

"Simple Chicken" 34 gf
Truffle Smashed, Garlic Spinach

SIDES 10

Dill Roasted Cauliflower gfv
Parsley Fries
Sautéed Curly Spinach gfv
Beets, Dill & Sweet Onions gfv

Butternut squash
with Truffle Oil & Goat Cheese gf
Smashed Potatoes gf
Aliza's Israeli Salad gf v