Starters

Shaved Brussel Sprouts Salad $12
parmesan risotto cake, truffle vinaigrette
Crispy Calamari $11
lemon aioli, honey sambal dipping sauce
Crispy Artichokes $12
lemon aioli, jalapenos, cilantro, red onions, ricotta salata cheese
Pear & Endive Salad $11
endive, spiced pecans, manchego cheese, raspberry vinaigrette
Steak Tartar $13
all-natural grass-fed beef, truffle, parmesan, quail egg, grilled bread
Caesar Salad $10
romaine hearts, white anchovies, croutons, shaved parmesan
add chicken $7 add salmon $10 add hanger steak $10
Short Rib Mac-n-Cheese $13
slope farms all-natural grass fed braised short ribs, cavitelli,
cabot white cheddar, toasted bread crumbs
Harvest Sliders $15
slope farms all natural grass fed beef, brioche bun, tomato aioli, fries
Lamb Lollipops $19
arugula salad, mint yogurt, harissa sauce

Entrees

Ricotta Gnocchi $22
ye slope farms, all-natural grass fed classic beef bolognese, aged pecorino
Broccoli Rabe & Sausage Tagliatelle $21
house made fennel sausage, broccoli rabe, garlic, basil pesto, chili flakes, parmesan cheese
Butternut Squash Ravioli $20
brown butter sage, amaretti, parmesan cheese
Seafood Pappardelle $27
lobster, shrimp, scallops, peas, rustic tomatoes, brandy-lobster sauce
Grilled Salmon $26
roasted potatoes, baby carrots, roasted baby beet vinaigrette
Roasted All Natural Half Chicken Scarpariello $25
dirty rice, garlic spinach, chorizo, cherry peppers, roasted piquillo peppers
Harvest Burger $21
slope farms all-natural grass feed beef, bacon, crispy onions, tomato mayo,
grafton cheddar, everything spice fries
Hanger Steak $28
mashed potatoes, garlic spinach, chimichurri
Filet Mignon $36
truffle mashed potatoes, brussel sprouts, fig port demi

Family Style Dinner
four people or more per tray

Salad of Organic Mixed Greens $25
Butternut Squash Ravioli $50
Chicken & Wild Mushroom Pappardelle $50