
Starters

SEASONAL FRUIT PLATE

23

MEZZE PLATTER

housemade pita, hummus, red pepper almond spread,
marinated artichokes, olives

54

BURRATA

winter squash caponata, arugula pesto, prosciutto di Parma

ADD SHRIMP COCKTAIL 37

28

TUNA TARTARE*

Sorrento lemon, basil, rice cracker

35

Salads

LITTLE GEM CAESAR SALAD*

olive focaccia croutons, Parmigiano-Reggiano, roasted garlic dressing

ADD CHICKEN 12 | SHRIMP 15

25

MAINE LOBSTER SALAD*

baby lettuce, blood orange, avocado, fennel, Louie dressing

54

ROTISSERIE CHICKEN COBB

romaine, tomato, cucumber, red onion, bacon, avocado,
egg, green goddess dressing

31

GRAIN BOWL

quinoa, farro, herbed cashew purée, roasted carrots, toasted cashews

ADD CHICKEN 12 | SHRIMP 15

26

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

Mains

OMELETTE

mushrooms, spinach, Pecorino Toscano, fine herbs, fingerling potatoes

28

RAVIOLI CAPRESE

sheep's milk ricotta, fresh pomodoro sauce, basil

33

KING SALMON*

fregola, fava beans, grilled artichokes, roasted red peppers

45

ZERO BOND BURGER*

smoked bacon, Vermont cheddar, dill pickles, barbecue mayo, sesame bun

39

CHICKEN PAILLARD

sun-dried tomato, olive, capers, fennel, arugula, lemon

38

STEAK FRITES*

8oz. Imperial American Wagyu bavette, au poivre

55

PIZZA

MARGHERITA

burrata, San Marzano
tomato, basil

29

PEPPERONI

mozzarella, Sicilian
oregano, hot honey

32

MUSHROOM

Pecorino Toscano, scallion
pesto, whipped ricotta

30

SIDES

GRILLED ASPARAGUS

lemon vinaigrette

19

HAND-CUT FRIES

malt vinegar aioli, ketchup

TRUFFLE FRIES AVAILABLE
UPON REQUEST

18

ROASTED BABY CARROTS

vadouvan spices,
maple labneh

19

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