

THE
terrace
GRILL

TO SHARE

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| CRUDITE, HUMMUS & PITA Seasonal vegetables, Housemade Hummus | 14 | MARINATED OLIVES Rosemary, Orange, Garlic | 8 |
| HOUSE MADE PICKLED VEGETABLES Local Vegetables Jarred and Pickled | 8 | MARGHERITA PIZZA Baby Heirlooms, Fior De Latte, Basil | 16 |
| DEVILED EGGS Marie Rose Sauce, Micro Celery | 12 | TRUFFLED MUSHROOM PIZZA Wild Mushrooms, Porcini Cream, Mozzarella | 18 |
| TRUFFLE FRIES Parmesan, Parsley, Truffle Salt | 14 | ARTICHOKES ALLA ROMANA Lemon, Fresh Herb Crumb | 16 |
| SCOTTISH SMOKED SALMON Endive, Crème Fraiche, Capers, Pickled Red Onion, Toast Points | 18 | | |

TO START

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| SPICY TUNA TARTARE Cucumber Carpaccio, Avocado, Crispy Shallots | 18 | CAESAR SALAD Anchovie, Parmigiano, Croutons | 13 |
| CHAR GRILLED OCTOPUS Peruvian Potatoes, Calabrian Chili, Heirloom Tomatoes, Caper Berries | 16 | LOBSTER SALAD Endive, Green Beans, Fingerling Potatoes, Mustard Dressing | 28 |
| SHRIMP COCKTAIL Horseradish, Lemon | 20 | CELERY AND CHICK PEA SALAD Apple, Dates, Marcona Almonds, and Lemon Fresh Herb Dressing | 13 |
| AVOCADO TOAST Baby Heirloom Tomatoes | 12 | PANZANELLA SALAD Baby Heirloom Tomatoes, Croutons, Roasted Tomato Vinaigrette | 13 |
| LENTIL AND VEGETABLE SOUP | 9 | | |

THE CLASSICS

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| JAKE'S CHOPPED SALAD Seared Ahi Tuna, Mixed Vegetables, Chopped Egg | 21 |
| SPAGHETTI POMODORO Spaghetti, Tomato, Basil | 22 |
| CHICKEN PAILLARD Arugula, Cherry Tomato, Balsamic | 23 |
| VEAL MILANESE Arugula, Cherry Tomato, Parmigiano | 32 |
| ROASTED CHICKEN BREAST Spinach Gnocchi, English Peas, Wild Mushrooms | 26 |
| KUROBUTA PORK CHOP Braised Lentils, Charred Broccolini | 28 |
| GRILLED LAMB CHOPS Harissa Roasted Carrots, Mint Gremolata, Rosemary Oil | 42 |
| 14 OZ NY STRIP FRITES Prime Striploin, Garlic and Herb Butter, Fries | 38 |
| FILET MIGNON Mashed Potato, Wild Mushrooms, Cippolini Onions | 42 |
| FRESH SEARED SCALLOPS Fregola, Butternut Squash, Picatta Sauce | 32 |
| ROSEMARY BRAISED LENTILS Charred Broccoli Rabe, Marinated Tomatoes | 16 |

MARKET FISH

Salmon, Fish of the Day

STYLE OF PREPARATION

Blackened, Sauteed

Lemon Caper Sauce

Dover Sole Meuniere

Choice of Side

MP

SANDWICHES & BURGERS

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| 10OZ TERRACE CHEESEBURGER Bacon, Cheddar, Brioche Bun, Fries, Spiced Tomato Jam | 19 |
| HOMEMADE VEGGIE BURGER Beets, Quinoa, Black Beans, Roasted Corn, Mushroom, Sweet Potato Fries | 16 |
| BLACKEND MAHI MAHI SANDWICH Sweet Chili And Mango Slaw | 19 |
| LOBSTER ROLL Buttery Brioche Bun, Hydroponic Lettuce, Avocado, Coleslaw | 24 |

SIDES (9 each)

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| SWEET POTATO FRIES | SAUTEED GARLIC SPINACH |
| ROASTED FINGERLING POTATOES | CANNELINI BEANS IN POMODORO SAUCE |
| CRISPY BRUSSELS SPROUTS | HEIRLOOM QUINOA SALAD |
| SAUTEED BROCCOLI RABE | BRAISED LENTILS |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.