

Lunch

MILK BREAD, v 10
Cultured Butter, Everything Seasoning

SNACKS

FRIED OLIVES, v, GF 14
Labneh

MUSHROOM TEMPURA, v, GF 18
Maitake Mushroom, Oyster Mushroom, Black Garlic Aioli

CRISPY CALAMARI, GF 19
Pomodoro

DUCK RILLETTES 22
Crostini, Cornichon, Seasonal Jam

DIPS

TRIO FOR 35
WITH YOUR CHOICE OF CHIPS OR CRUDITÉS

DIRTY MARTINI, v, GF 17
Castelvetrano Olives, Caper Tapenade

FRENCH ONION, GF 17
Beef Jus, Caramelized Onions

WHIPPED AVOCADO, v, GF 17
Greek Yogurt, Agrumato

APPETIZERS

POTATO LEEK SOUP, VG 20
Chive Oil, Sourdough Crouton

BURRATA, v 24
Aleppo, Arugula, Chimichurri, Grilled Bread

CHILLED SHRIMP, GF 24
Cocktail Sauce, Horseradish

*CITRUS CURED FLUKE, GF 24
Buttermilk Vinaigrette, Green Apple, Pomegranate, Basil Oil

SALADS

MOSS CHOPPED, v, GF 24
Little Gem, Zucchini, Castelvetrano, Roasted Peppers, Fennel, Pistachio, Feta, Champagne Vinaigrette

MARKET SALAD, VG, GF 23
Bibb Lettuce, Green Leaf, Frisée, Chicories, Tarragon-Dijon Vinaigrette

GRAIN BOWL, VG 24
Bulgur, Quinoa, Farro, Roasted Sweet Potato, Marinated Golden Beets, Kale, Candied Pepitas, Sherry-Shallot Vinaigrette

HARVEST SALAD, v, GF 24
Tuscan Kale, Delicata Squash, Pickled Cranberry, Crispy Chickpeas, Garrotxa Cheese, Turmeric-Tahini Vinaigrette

MISO CAESAR, v 21
Little Gem Hearts, Pinenut-Sesame Crumble, Parmigiano

Add To Any Salad

JAMMY EGG 5 | AVOCADO 7 | SALMON 10 | CHICKEN 10 | SHRIMP 10

ENTREES

CHICKEN SALAD SANDWICH 26
Arugula, Pickled Grape, Slivered Almonds, Herb Aioli, Sourdough
Choice of Market Salad or Chips

SPICY BUTTERNUT SQUASH SANDWICH, v 25
Za'atar, Goat Cheese, Harissa Aioli, Multi-Grain Sourdough
Choice of Market Salad or Chips

KABOCHA SQUASH RIGATONI HALF 26 / WHOLE 33
Guanciale, Pecorino Sardo Fiore, Fried Sage

BLACK BASS, GF 45
New Potato, Capers, Brown Butter

STEAK AU POIVE, GF 52
New York Strip, Au Poivre, Side of Frites

FRENCH DIP SANDWICH 34
Au Jus, Horseradish Aioli, Baguette

*BABETTE'S BURGER, GF 30
New York Cheddar, Tomato, Garlic Aioli, Pickle

GRILL

ONE MAIN, ONE SIDE, ONE SAUCE

MAIN

SALMON 36
SHRIMP 39
LAMB CHOP 47
NY STRIP 52

SAUCE

BORDELAISE
CHIMICHURRI
NOISETTE
BERNAISE

SIDES

HEIRLOOM CARROTS, v, GF 16
Brown Butter Miso, Toasted Hemp Seeds

BRUSSELS SPROUTS, VG, GF 15
Yuzu Kosho Maple, Crispy Shallot

POMMES PURÉE, v, GF 14
Chives

SAUTÉED GREENS, VG, GF 14
Garlic, Lemon

FRITES, v, GF 14
Garlic Aioli

MARKET SALAD, VG, GF 14
Bibb Lettuce, Green Leaf, Frisée, Chicories,
Tarragon-Dijon Vinaigrette

JUICES

DAILY DETOX 11
Beet, Red Apple, Carrot, Celery,
Cucumber, Ginger, Lemon

WAKE UP 11
Red Apple, Carrot, Coconut Water,
Turmeric, Ginger, Lemon

VITALITY 11
Mango, Orange, Pineapple, Carrot,
Celery, Cucumber, Ginger, Lemon

SMOOTHIES

VERY BERRY 13
Blueberry, Orange, Raspberry,
Strawberry, Flax Seed

POWER THROUGH 13
Banana, Almond Butter, Date,
Almond Milk, Hemp Seed

FIELD OF GREENS 13
Green Apple, Banana, Kale, Spinach,
Spirulina, Coconut Water

Add Protein Powder 3

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, inform your server if you or anyone in your party has a food allergy. All orders are subject to an 8.875% New York State Sales Tax and a 20% gratuity.