

STARTERS

DAILY SOUP	4/6	POINT JUDITH CALAMARI	11
NEW ENGLAND CLAM CHOWDER	5/8	Shallots, Banana Peppers, Fried Green Tomato, Fire Roasted Pepper Aioli	
CRISPY WINGS (GF).....	12	CRISPY BRUSSELS SPROUTS (V) (GF).....	8
House Buffalo, Chili Maple BBQ, Truffle Parmesan, or Thai Sweet Chili		Chipotle Vinegar, Apple Butter	
PUMPKIN WHITE BEAN HUMMUS (V) (GF).....	10	TARTE FLAMBÉE (V).....	10
Heirloom Carrots, Apple Chips, Toasted Pumpkin Seeds		Port Poached Anjou Pear, Spiced Fromage Blanc, Vidalia Onion	

BETWEEN BREAD

ADD A SIDE SALAD - 3

All Items Served with Pickle and House Cut Fries

VEGGIE MELT (V)..... 12

Portobello, Peppers, Marinated Japanese Eggplant,
Fresh Stracciatella, Herb Pistou on Naan

STUDIO 54..... 12

Herb Crusted Turkey Breast, Bacon Jam,
Green Goddess, Lettuce, Tomato, Country Wheat

SMOKESHOW..... 15

Chopped Smoked Brisket, Pickled Red Onion, Griddled
Tomatoes, Smoked Gouda, Garlic Aioli, Brazilian Sweet Loaf

CRISPY CHICKEN SANDWICH..... 13

Crispy Chili Brined Chicken Thigh, Caramelized Lemon Aioli,
Avocado, Arugula

*ALL AMERICAN BURGER..... 12

Two 4oz. Grass Fed Patties, L.T.O., American Cheese

*BBQ BURGER..... 14

Two 4oz. Grass Fed Patties, Smoked Black Pepper Bacon,
Fried Green Tomatoes, Cheddar Cheese, Chili Maple BBQ

TOAST

AVOCADO (V)..... 8

Heirloom Tomatoes, Pickled Red Onions, Caramelized Lime,
Herb Pistou on Grilled Sourdough

RICOTTA (V)..... 7

Hand-Dipped Ricotta, Orange Blossom Honey,
Apple Caponata on Grilled Sourdough

SHORT RIB..... 13

Braised Short Rib, Point Reyes Blue Cheese,
Blueberry Gastrique on Grilled Sourdough

CHERMOULA SHRIMP..... 11

Ras El Hanout Yogurt, Fried Chickpeas, Arugula on Grilled
Sourdough

**Gluten Free Bread Available Upon Request*

GREENS

*TUNA POKE SALAD..... 16

Yellowfin Tuna, Avocado, Strawberries, Green Apple,
Baby Kale, Edamame, Wonton Chip, Shiso Poke Dressing

*CAESAR..... 10

Baby Romaine, Stracciatella, Grapefruit,
Sourdough Crostini, Parmesan, Caesar Dressing

POACHED PEAR (GF)..... 9

Port Poached Anjou Pear, Smoked Pecans, Apple Chips,
Mulled Port Vinaigrette

*THE WEDGE (GF)..... 9

Tomato, Red Onion, Hard Boiled Egg, Bacon,
Chive Blue Cheese Dressing

FARMERS MARKET SALAD (GF)..... 10

Cucumbers, Heirloom Tomato, Baby Beets, Roasted Radishes,
Fresh Mozzarella, Lemon Poppyseed Vinaigrette

ADD:

GRILLED CHICKEN - 6 *SALMON - 7 CHERMOULA SHRIMP - 9

FLATBREADS

MUSHROOM (V)..... 13

Truffle Parmesan, Gruyère, Fig Vincotto

NORTH END..... 14

Artichoke, Italian Sausage, Tomato, Spinach Pesto

MARGHERITA (V)..... 12

Heirloom Tomatoes, Local Mozzarella, Basil

SIDES | 5

Roasted Garlic Potato Puree
Jasmine Rice | Crispy Brussels Sprouts
House Cut Fries | House Salad

(V) - Vegetarian

(GF) - Made without Gluten Ingredients

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

PLATES

GRILLED SALMON (GF) 20	GRILLED HANGER STEAK (GF) 28
Crispy Jasmine Rice, Lollipop Kale, Sesame Yuzu Vinaigrette	8oz, Roasted Garlic Potato Puree, Grilled Asparagus, Smoked Mushroom Demi, Bone Marrow Butter
BONE-IN PORK PORTERHOUSE 25	CHICKEN SCHNITZEL 18
12oz. Dry Rubbed, Bourbon Braised Apples, Sausage Stuffing, Pomegranate Molasses, Frisée Salad	Potato Turnip Hash, Braised Endives, Dijon Cream
SEARED SCALLOPS* (GF) 25	BRAISED SHORT RIB 26
Stokes Purple Sweet Potato Puée, Smoked Pork Belly, Apple Caponata, Radish Sprouts	Sweet Potato Dumplings, Heirloom Carrots, Parsnip Puree, Shiso, Natural Reduction, Parsnip Chip
CACIO E PEPE (V) 15	RED KURI SQUASH STEW (V) (GF) 15
Hand Cut Pappardelle, Parmesan, Black Truffle Butter, Cracked Black Pepper	Roasted & Pureed Kuri Squash, Charred Pearl Onions, White Lentils, Confit Ginger, Coconut, Ras El Hanout

WINES

WHITE

Domaine Carneros 14	75
Villa Sandi Prosecco 8	32
Caposaldo Pinot Grigio 8	32
Kim Crawford Sauvignon Blanc 11	44
10 Span Chardonnay 8	32
Sonoma Cutrer Chardonnay 14	56
Kung Fu Girl Riesling 8	32

RED

10 Span Pinot Noir 8	32
Meiomi Pinot Noir 15	60
Little Black Dress Merlot 8	32
10 Span Cabernet Sauvignon 8	32
BR Cohen Silver Label Cabernet Sauvignon 12	48

ON TAP AND CRAFT BEER

Rotating Selection, Please Ask Your Server

Wines are Available by the Glass or Bottle.
Additional Selection Available.

FOR THOSE 12 & UNDER | 7

Menu selection includes your choice of french fries or seasonal vegetables

- CHICKEN TENDERS**
- GRILLED CHEESE**
- CHEESEBURGER**
- GRILLED CHICKEN**

FINISHING TOUCH 9

- CARROT CAKE TRIFLE**
Vanilla Cream Cheese Mousse, Cacao Nibs, Ginger Caramel
- PB & J CHEESECAKE** (GF)
Strawberry Jam, Peanut Brittle
- BRÛLÉE PUMPKIN PIE** (GF)
Candied Pecan Crust, Ginger Caramel
- CHOCOLATE CHOCOLATE**
Mocha Soaked Chocolate Sponge, Chocolate Ganache, Dark Chocolate Buttercream, Raspberry Puree
- CHAI PANNA COTTA**
Gingersnap Cookie, Cranberry Agro Dulce
- APPLE PANDOWDY**
Vanilla Bourbon Ice Cream, Brown Sugar Crumble

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