

TUESDAY, JANUARY 2, 2024

SOUP

Winter Vegetable Soup with Fresh Herbs 12.00 14.00

SALADS

Arugula Salad with Grapes, Fennel, Toasted Farro,
and Citrus Vinaigrette 14.00

Spinach Salad with Pickled Shallots, Bacon Lardons,
Toasted Pecans and Buttermilk Dressing 15.00

Cabbage and Castelfranco Salad with Turnips, Herbs, Crispy Garlic
and Creamy Mustard Dressing 15.00

Bitter Greens Salad with Trevisano, Frisée, Candied Walnuts, Local Apple,
Stilton Blue Cheese and Concord Grape Vinaigrette 16.00

APPETIZERS

Prosciutto di Parma 10.00

Smoked Steelhead Pâté with Crostini and Golden Raisin-Pine Nut Relish 12.00

Hummus with Flatbread and Spiced Sunflower Seeds 12.00

Mussels Provencal with Garlic, White Wine, and Butter 18.00

Grilled Octopus with Charred Leeks, Paprika Bread Crumbs
and Romesco 19.00

GRILLED & SEARED

Over Braised Kale and Cannellini Beans with Clams and Fresh Herbs:

Monkfish 37.00

Swordfish 38.00

With Piquillo Peppers, Caramelized Onions, Broccolini and Green Sauce:

Steelhead * 36.00

Yellowfin Tuna * 38.00

As always, any of our fish options may be prepared simply
with tonight's sides for the same price upon request

IN THE PAN

Sole Francaise 37.00

Scallops in Pernod and Cream* 38.00

Whole Grilled Dorade over Wild Rice with Seared Mushrooms,
Celery Root and Roast Shallot 40.00

Lobster Diavolo (Red or White Sauce) over Linguine (For Two) 95.00

Grilled Lobster over Linguine (Butter and Garlic or Marinara) 56.00

Mussels (Red or White) over Linguine 34.00

Clams (Red or White) over Linguine 35.00

Shrimp with Tomato and Capers over Linguine 36.00

Shrimp with Butter and Garlic over Linguine 36.00

* SOME FOOD MAY BE SERVED RAW OR UNDERCOOKED ; CONSUMPTION OF RAW FOOD
MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

OUR CHEFS ASK NO MODIFICATIONS PLEASE
\$ STREET AND COMPANY CHARGES A 20%, PRETAX GRATUITY FOR PARTIES OF 8 OR MORE \$