



# BAR MENU

[ HH ] = HAPPY HOUR M-F @ 3PM - 7PM

## PETITE BITES

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**MARINATED OLIVES** - \$5

**TRUFFLE FRIES** Truffle oil, salt & pepper- \$8 [ HH \$5 ]

**SHISHITO PEPPERS** Tzatziki, breadcrumbs, house smoked sea salt, -\$6 [ HH \$3 ]

**IN HOUSE FRIED PICKLE** house marinated pickles, fresno chili aioli -\$6

**CALAMARI STEAK** Panko, chefs seasoning, cocktail sauce, arugula & fennel salad - \$11 [ HH \$6 ]

## SALADS

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**GREENSLEEVES SALAD** Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root, watermelon radish, cherry tomatoes, crispy shallots, sherry - \$11 [ HH \$6 ]

**CLASSIC CAESAR** Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - \$10 [ HH \$6 ]

**BEEF CARPACCIO** Arugula, shaved fennel, watermelon radish, shaved parmesan, thyme-lemon vinaigrette-\$16 [ HH \$10 ]

## APPETIZERS

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**ARTISAN CHEESES** Four selections, honeycomb, candied walnuts, crostini - \$16 [ HH \$10 ]

**CHARCUTERIE** Parma prosciutto, duck salami, palamora chorizo, whole grain mustard cream, cornichons, pickled shishito peppers ala minute - \$17

**CLASSIC STEAK TARTARE**

Prime filet of beef, whole grain mustard cream, capers, cornichons, chives, red onion, tabasco, parsley, olive oil, farm fresh egg, crostini - \$15 [ HH \$9 ]

**SHRIMP COCKTAIL** Chef's house-made cocktail sauce - \$13 [ HH \$8 ]

**BRAISED PORK BELLY** House made potato salad, pickled red onion, micro celery, natural jus glaze-\$13 [ HH \$8 ]

## SANDWICHES

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*All served featuring bread from The Mitten*

**GRILLED CHEESE** Focaccia, red onion jam, tomato concasse, gruyere - \$11

**MUSHROOM BURGER** Brandy sautéed mushrooms, gruyere, horseradish aioli- \$15 [ HH \$9 ]

**SHORT RIB SANDWICH** Mashed potato & caramelized onion - \$15 [ HH \$9 ]

## ENTREE

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**FLAT IRON** House mashed potato, cipollini onions, broccolini, house thyme demi glaze - \$31

**BORDEAUX BRAISED SHORT RIB** Peewee potatoes, wild mushroom, Cipollini onions, natural au jus - \$26

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# LUNCH MENU

## SOUP & SALAD

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**GREENSLEEVES SALAD** Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root cherry tomatoes, crispy shallots, sherry vinaigrette - **\$9**

**CLASSIC CAESAR** Romain, parmesan, elephant garlic, croutons, cracked black pepper, caesar dressing - **\$9**

**ROASTED HEIRLOOM BABY BEETS** Cardamom whipped goat cheese, roasted pistachios, oranges, micro arugula, balsamic vinaigrette, strawberry - **\$11**

**SOUP DE JOUR** Chef's seasonal selection of the day - **\$8**

\*Add Chicken, Salmon, Steak - **\$8**

## APPETIZERS

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**SHISHITO PEPPERS** Tzatziki, breadcrumbs, house smoked sea salt, -**\$6**

**CALAMARI STEAK** Panko, chefs seasoning, cocktail sauce, arugula & fennel salad - **\$11**

**BRAISED PORK BELLY** House made potato salad, pickled red onion, micro celery, natural jus glaze - **\$13**

**CLAMS** Chablis, saffron, garlic, cream, shallots, crostini - **\$14**

**SHRIMP COCKTAIL** Chef's house-made cocktail sauce - **\$13**

**BEEF CARPACCIO** Arugula, shaved fennel, watermelon radish, shaved parmesan, thyme-lemon vinaigrette - **\$16**

## SANDWICHES

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*All served with choice of French Fries, Greensleeves or Caesar salad featuring bread from The Mitten*

*\*Vegetarian Option Available\**

**GRILLED CHEESE** Focaccia, red onion jam, tomato concasse, gruyere - **\$10**

**FRIED CHICKEN** Sourdough, jalapeno aioli, butter leaf lettuce, white cheddar, onion and tomato - **\$11**

**FILET SANDWICH** Horseradish aioli, arugula, bleu cheese, pomegranate molasses, tomato - **\$15**

**MUSHROOM BURGER** Brandy sautéed mushrooms, gruyere, horseradish aioli- **\$12**

**SHORT RIB SANDWICH** Mashed potato & caramelized onion - **\$13**

**HOUSE COLD CUT** Sourdough, capicola, black forest ham, salami, garlic aioli, roasted peppers, pickled onion - **\$13**

## CHEF'S CREATIONS

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**FLAT IRON** House mashed potato, cippolini onions, broccolini, house thyme demi glaze - **\$29**

**SEAFOOD SPAGHETTI (HOUSE MADE)** Shrimp, scallops, clams, white wine, chili butter, parmesan - **\$16**

**PORK LOIN** Cream savoy cabbage, chipotle sweet potato puree, pickled fennel, pork mustard jus - **\$28**

**STEELHEAD SALMON TROUT** Israeli beet couscous, clams, pickled shallots - **\$25**



**SEARED SCALLOPS** Ratatouille, smoked paprika, golden raisin puree, shaved cauliflower, seared pork belly - **\$31**

**HOUSE-MADE RICOTTA GNOCCHI** Short rib Bolognese, parmesan - **\$19**

## MEATS

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*\*Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado \**

*All steaks served with fries and tossed greens*

<b>Flat Iron 9oz</b>	<b>\$28</b>	<b>Prime New York - 12oz</b>	<b>\$42</b>
<b>Petite Filet - 6oz</b>	<b>\$36</b>	<b>Bone-in Ribeye- 20oz</b>	<b>\$48</b>
<b>Filet Mignon - 10oz</b>	<b>\$44</b>	<b>Porterhouse - 20oz</b>	<b>\$52</b>

**30-Day Dry Aged Tomahawk - 40oz (share) \$95**



# DINNER MENU

## APPETIZERS

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### ARTISAN CHEESES

Four selections, honeycomb, candied walnuts, crostini - \$16

### CHARCUTERIE

Artisanal cured meats, whole grain mustard cream, cornichons, shishito peppers - \$17

### OYSTERS ON THE HALF SHELL

Red wine mignonette, cocktail sauce, lemon \$16 (Half Dozen) - \$30 (One Dozen)

**SHISHITO PEPPERS** Tzatziki, breadcrumbs, house smoked sea salt, -\$6

**CALAMARI STEAK** Panko, chefs seasoning, cocktail sauce, arugula & fennel salad - \$11

### ROASTED BONE MARROW

With chimichurri, pickled red onions, fried shallots, crostini - \$12

### BRAISED PORK BELLY

House made potato salad, pickled red onion, micro celery, natural jus glaze - \$13

**SHRIMP COCKTAIL** Chef's house-made cocktail sauce - \$13

### CLASSIC STEAK TARTARE

Prime filet of beef, whole grain mustard cream, capers, chives, red onion, tabasco, parsley, olive oil, farm fresh egg, crostini - \$15

## SALADS

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### GREENSLEEVES SALAD

Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root, cherry tomatoes, crispy shallots, sherry vinaigrette - \$11

### CLASSIC CAESAR

Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - \$10

### ROASTED HEIRLOOM BABY BEETS

Cardamom whipped goat cheese, roasted pistachios, oranges, micro arugula balsamic vinaigrette, strawberry - \$15

### BEEF CARPACCIO

Arugula, shaved fennel, watermelon radish, shaved parmesan, thyme-lemon vinaigrette - \$16

## SOUPS

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**SOUP DE JOUR** Chefs seasonal selection of the day - \$8



MEATS

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*\*Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado \**

*All steaks are finished with brown butter and caramelized onions*

<b>Flat Iron</b> 9oz	<b>\$28</b>
<b>Petite Filet</b> - 6oz	<b>\$32</b>
<b>Filet Mignon</b> - 10oz	<b>\$44</b>
<b>Prime New York</b> - 12oz	<b>\$42</b>
<b>Bone-in Ribeye</b> - 20oz	<b>\$48</b>
<b>Porterhouse</b> - 20oz	<b>\$52</b>
<b>30-Day Dry Aged Tomahawk</b> - 40oz (share)	<b>\$98</b>

## CHEF'S CREATIONS

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### **FLAT IRON**

House mashed potato, cipolini onions, broccolini, house thyme demi glaze - **\$31**

### **BORDEAUX BRAISED SHORT RIB**

Peewee potatoes, wild mushroom, Cipollini onions, natural au jus, gremolata - **\$26**

### **PORK LOIN**

Cream savoy cabbage, chipotle sweet potato puree, pickled fennel, pork mustard jus - **\$28**

### **FRIED HALF FREE RANGE CHICKEN** (please allow 20 minutes for cook time )

Potato and parsnip mash, roasted pepper cream gravy, corn bread -**\$26**

### **MUSSELS & CLAMS**

Chablis, saffron, garlic, cream, shallots, basil & mint - **\$22**

### **STEELHEAD SALMON TROUT**

Israeli beet couscous, clams, pickled shallots - **\$25**

### **STRIPED BASS**

Smoked shitake mushrooms, forbidden rice, bok-choy, mushroom jus, cherry tomatoes - **\$30**

### **SEARED SCALLOPS**

Ratatouille, smoked paprika, golden raisin puree, shaved cauliflower, seared pork belly - **\$31**

## HOUSE SAUCES

Blue Cheese Demi Glaze **\$3** / Cracked Black Pepper Jus **\$3** / Truffle Demi Glaze **\$3** / Fin Herb Butter **\$2**



STARCHES

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**MASHED POTATOES**

Garlic, cream, butter, salt & pepper - \$5

**POMMES FRITES**

Pommes Frites w/ truffle oil- \$8 / Traditional Pommes Frites - \$6

**DUCK FAT PEEWEE POTATOES**

Confit peewee potatoes, salt & pepper - \$11

**SHORT RIB MAC N' CHEESE**

Macaroni, short rib, caramelized onions - \$9

**WHITE TRUFFLE MAC N' CHEESE**

Macaroni, white truffle oil, black truffles - \$10

VEGETABLES

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**CRISPY BRUSSELS SPROUTS**

Maple vinaigrette, pistachios, pickled Fresno peppers, fresh cilantro & fine herbs - \$12

**SAUTÉED CREAMED SPINACH**

Cream, basil, garlic, lemon juice, bread crumb- \$9

**CHARRED BROCCOLINI**

Romanesco & toasted almonds - \$9

**WILD MUSHROOMS**

Cremini, Portobello, Button sautéed garlic, herbs, sherry bourbon - \$9

**ASPARAGUS**

Smoked sea salt, cracked black pepper, shaved parmesan - \$10

DESSERTS & COFFEE

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**CHOCOLATE CAKE**

Coffee chocolate sauce, chocolate mousse, coco streusel - \$12

**GREENSLEEVES CHEESECAKE**

Balance of flan and New York cheesecake, walnuts, lemon curd, white chocolate shards - \$13

**BAKED BRIE**

Seasonal fruit compote, whipped almond mascarpone - \$11

**VANILLA GELATO W/ ESPRESSO**

Butter pound cake crumbles & anise biscotti, espresso - \$10

COFFEE - \$4 ESPRESSO - \$5 CAPPUCCINO - \$7 LATTE - \$7 HOT TEA - \$5