

SMALL PLATES

Kung Pao Brussels Sprouts ^{gf} ^{veg}
with kung Pao sauce, crispy onions, chopped
scallions, peanuts 16

DD Brussel Sprouts ^{gf} ^v
with maple balsamic, crushed pecans, cranberry
cinnamon goat cheese, bacon crumbles 17

Burrata
pistachio sumac gremolata, pomegranate seeds,
balsamic pearls, pear, grilled baguette 17

Chicken Wings ^{gf}
10 wings: Buffalo, garlic parm, Cajun lemon
pepper dry rub 18

Stuffed Portabella Mushroom ^{veg}
sundried tomatoes, spinach, pecorino, gruyere,
herb breadcrumbs, truffle garlic cream sauce 17

Charred Snow Peas ^{veg}
w sesame ginger vinaigrette 10

Hot Lobster Dip ^{gf}
lobster claw and knuckle, gruyere, gouda, fontina,
spinach, scallion, crispy wonton 30

Tropical Ahi Tuna ^{gf}
sesame crusted tuna, blood orange ginger aioli,
fennel-pear slaw, pomegranate seeds, fennel
fronds, crispy wonton chips 21

Chorizo Sweet Potato ^{gf}
roasted sweet potato, chorizo, black bean, cotija
cheese, lime crema 18

Meatballs
whipped Herb ricotta, shaved parmesan, grilled
baguette, house marinara 18

Truffle Parm Fries
with scallions and truffle aioli 9

Mini Waygu Hot Dogs
with relish and fancy sauce 16

PEI Mussels
fennel, onion, brandy peppercorn cream 19

SALAD AND SOUP

add steak +15 salmon +12 grilled chicken +8 crispy chicken +10 lobster +MP tofu +6

Spicy Kale Caesar ^{gf} ^{veg}
shredded kale, croutons, shaved parmesan 15

Autumn Medley ^{gf} ^{veg}
mixed greens, roasted sweet potato, raisins, pecans, pomegranate seeds, cranberry goat
cheese, chopped bacon, maple-dijon vinaigrette 18

House Salad ^{gf} ^{veg}
spring mix, cucumber, carrot, tomato, onion w house dressing 12

Chicken Noodle Soup
shredded chicken, egg noodle, celery, carrot, onion 10

Soup Du Jour ask server

SANDWICHES

served with fries or house greens
add bacon +2 egg +2 truffle fries +2

DD Smash Burger
Kilcoyne Farms double beef patty, shrettuce, dill pickles, caramelized onions,
new school american cheese, fancy sauce, challah bun 19

Breakfast Burger
Kilcoyne farms double beef patty, thick cut bacon, fried egg, new school American
cheese, fancy sauce, croissant bun 22

Crispy Chicken Sandwich
buttermilk fried chicken breast, shrettuce, dill pickles, comeback sauce, challah bun 18

Tofu Banh Mi ^{veg}
marinated pan-fried tofu, cilantro, pickled carrot, radish, onion, cucumber, jalapeño, bánh mì
sauce, baguette 17
sub with short rib 22

Fall Burrata ^{veg}
baked TriBeCa baguette, arugula, burrata, roasted sweet potato,
sliced pear, maple Dijon aioli 17

MAINS

Wagyu Coulette Steak ^{gf}

Truffle mashed potatoes, grilled asparagus, brandy peppercorn cream 64

pair with **Pendulum Cabernet**- Full-bodied, structured tannins, and notes of dark cherry, tobacco, and cedar complement the umami of Wagyu and the brandy cream.

Sundried Tomato Tortellini ^{veg}

Spinach, sundried tomato cream, three cheese tortellini, shaved parmesan 28

pair with **Harken Chardonnay** - Buttery, oak-kissed, and round enough to echo the creamy sauce while its subtle acidity balances the richness.

Vegan Lo Mein ^V

Lo-mein noodles, carrot, celery, peppers, onion, broccoli rabe, snow peas, teriyaki sauce, scallion 25

pair with **Massey Dacta Sauvignon Blanc**- High acidity and citrusy brightness slice through the teriyaki glaze, while herbal undertones echo the broccoli rabe and scallions.

Merlot Braised Short Rib ^{gf}

Creamy polenta, charred broccoli rabe, apple cider au jus, microgreens 40

pair with **Jorge Ordóñez Breca Garnacha**- Silky tannins and ripe red fruit (think cherry, plum, and spice) complement the braised beef and harmonize with the apple-cider glaze.

Chicken and Mushroom Orzo

Herb grilled chicken breast, Purple Suns Farms mushrooms ,creamy mascarpone and parmesan orzo, grilled broccoli rabe, sage 32

pair with **Krasno Orange Wine**- The earthy depth of the wine complements the umami of the mushrooms while its brightness refreshes the palate after the orzo's creaminess.

Cranberry Maple Salmon ^{gf}

Cranberry-maple glazed salmon, wild rice, raisins, pecans,

caramelized carrots and brussel hash 38

pair with **Familia Torres Celeste Verdejo** - Its gentle minerality and orchard fruit lift the sweetness of the glaze while balancing the salmon's richness.

DESSERTS

Dulce De Leche 10

Pistachio Ricotta Cake 10

Cookie Skillet 8
chocolate chip, served hot
a la mode +2

Rage Cake CheeseCake 15
rotating selection

Your please notify your server of any allergies.

gf = gluten-friendly ^V = vegan

veg = vegetarian