



DINNER MENU

TO START

- BANGIN BROCCOLI (vv)
sriracha sauce | 15
- FRIED PARMESAN RISOTTO (v)
herb aioli | 11
- BEEF CARPACCIO (gf)
arugula, parmesan, lemon, e.v.o.o. | 19
- BURRATA, CAPONATA & MICRO ARUGULA (v, gfo)
grilled bread | 15
- GRILLED CALAMARI (gf)
potato, olives, arugula, lemon vinaigrette | 17
- TUNA TARTARE (gfo)
ginger, jalapeno, avocado, wonton | 16
- GRILLED CAULIFLOWER (vv, gf)
romesco, quinoa, chimichurri | 15
- CHEESE BOARD (v, gfo)
robiola, aged gouda, blue, manchego, p'tit basque,
toasted raisin pecan bread | 28

SOUP & SALAD

- BABY GEM CAESAR SALAD (gfo)
parmesan, croutons | 15
- KALE, QUINOA & BRUSSELS SPROUT SALAD (vv, gf)
apple, almonds, pomegranate, citrus vinaigrette
half portion 11 | whole portion 16
- WATERCRESS & FENNEL SALAD (v, gf)
goat cheese, orange | 16
- SEASONAL SOUP (gf) | 13

SIDES

- SAUTEED BRUSSELS SPROUTS & BACON (gf)
caramelized shallots | 13
- ROASTED BROCCOLI (vv, gf)
garlic, red pepper flakes | 12
- MACARONI & BLUE CHEESE (v)
cavatappi, garlic bread crumbs | 14

v= vegetarian
vo= vegetarian option
vv= vegan
gf= gluten free
gfo= gluten free option

ENTRÉE

- GRILLED SALMON (gf)
artichokes, red pepper, capers, spinach, chimichurri | 33
- GINGER COCONUT CURRY (gf)
cod, shrimp, coconut milk, rice, peas, spinach | 33
VEGAN OPTION: zucchini, carrots, broccoli, spinach, peas,
rice | 20
- GRILLED BRONZINO (gf)
roasted tomatoes, polenta, spinach, chimichurri | 33
- RICOTTA GNOCCHI (v)
fresh tomato, basil, parmesan Half 14 | Full 28
- RATATOULLIE LASAGNA (vv) tofu ricotta, spinach | 24
- EGGPLANT "SHORTRIB" (vv)
mushroom bordelaise, mashed potatoes, spinach, fried shallots | 28
- GRILLED ZUCCHINI ROLLS (v, gf)
ricotta, mint, lemon zest, tomato | 24
- JENN'S CHICKEN POT PIE
spinach, peas, carrots, mushrooms | 24
- PERUVIAN CHICKEN THIGHS (gf)
avocado jalapeno- cilantro sauce, rice, black beans | 29
- ZUCCHINI NOODLES WITH LAMB RAGU (gf) parmesan | 30
- BRAISED BEEF SHORT RIBS (gf) sunchoke puree, spinach | 37
- GRILLED PRIME NY STRIP STEAK (gf) chimichurri | 56
32 oz DRY AGED TOMAHAWK STEAK (gf) + choice of one side | 140
- CHEESEBURGER (gfo)
beef, cheddar, lettuce, tomato, onion, potato bun | 25
add sunny side egg 2 | add bacon 4
(choice of French fries or mixed greens)
- VEGAN BURGER (vv, gfo)
lettuce, tomato, onion, pickles, special sauce | 22
(choice of French fries or mixed greens)

DESSERT

- CHOCOLATE FLOURLESS CAKE (gf) cappuccino gelato | 14
- COOKIES & CREAM ICE CREAM SUNDAE
oreo crumbs, snickerdoodle, caramel, whipped cream | 14
- APPLE COBBLER vanilla ice cream | 13
- NONNA'S RUM CAKE whipped cream | 9
- VEGAN "CHEESECAKE" cashews, lime, raspberries | 13

* ASK ABOUT JENN'S FROZEN HOMEMADE MEALS TO TAKE HOME *

***Please note that all tables with 6 or more people will have an auto gratuity of 20% added to their bill**

***No split checks on large tables**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

***Not all ingredients are listed on the menu. Please inform your server of food allergies**

