

STARTERS

NEW ENGLAND CLAM CHOWDER

BACON, CHIVES, OYSTER CRACKERS \$10

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

TUNA TARTARE TACOS

AVOCADO, CILANTRO, SESAME, SCALLIONS,
SPICY SAUCE \$16

HAMACHI CRUDO

AVOCADO, GINGER, PICKLED SHALLOTS, CRISPY
WONTONS, SOY CITRUS MARINADE, SESAME \$17

LIUZZI BURRATA

FAVA BEAN HUMMUS, TOMATO MARMALADE,
GRILLED BAGUETTE \$16

CRISPY OYSTERS

CELERY ROOT SLAW, SPICY REMOULADE \$16

“CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, FRIED CAPERS,
SCAMORZA, TRUFFLE EMULSION \$21

GRILLED OCTOPUS

PORK BELLY, CRISPY POTATOES, SERRANO CHILIES,
CILANTRO, PEANUTS, KOREAN VINAIGRETTE \$18

SALADS

ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,
GORGONZOLA DRESSING, CRISPY ONIONS \$12

BUTTER LETTUCE

HAZELNUTS, VIDALIA ONIONS, FARM EGG, AGED GOAT
CHEESE, CREAMY HERB DRESSING, TOASTED BREAD
CRUMBS \$14

SIDES \$8

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING

BROCCOLI RABE, CHERRY PEPPERS, GARLIC, PARMESAN

TATER TOTS, JALAPEÑO RANCH DRESSING

FINGERLING TOSTONES, FOIE GRAS, TRUFFLE BUTTER, ONION PETALS, GRUYÈRE MORNAY



EXECUTIVE CHEF
MICHAEL MASTRANTUANO

ENTREES

CHILEAN SEA BASS

MISO GLAZED, BOK CHOY, TOASTED SESAME,
SHIITAKE MUSHROOMS \$39

GRILLED No. 1 TUNA

GOLDEN QUINOA, ENGLISH PEAS, SHIITAKES,
PICKLED RHUBARB, GREEK YOGURT SAUCE \$36

SKILLET ROASTED SCALLOPS

CAULIFLOWER PURÉE, MUSHROOM RAGU,
FAVA BEANS, HAZELNUT BROWN BUTTER
VINAIGRETTE \$34

RIGATONI LOBSTER FRA DIAVOLO

SPICY TOMATO BASIL SAUCE, TOASTED BREAD
CRUMBS \$34

NORI ROASTED LOBSTER

CRUSHED PEAS, PICKLED RAMPS, BURNT ALMOND
VINAIGRETTE, BABY CILANTRO, POPCORN SAUCE \$44

CHICKEN UNDER A BRICK

GARLICKY BROCCOLI RABE, ROASTED FINGERLINGS,
SAUCE DIAVALO \$27

RABBIT RAGU

FRESH GARGANELLI, LOCAL MUSHROOMS,
CONFIT GARLIC, GUANCIALE, SPINACH \$29

MOROCCAN LAMB LOIN

ASPARAGUS, FINGERLINGS, OYSTER MUSHROOMS,
SOUBISE, RED WINE SAUCE, DUKKAH \$36

CHURCH BURGER

CAVE AGED GRUYÈRE, BACON, CARAMELIZED ONIONS,
HAND CUT FRIES, HOUSE PICKLES \$16
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, RED ONION MARMALADE,
SPINACH, CHURCH ONION RINGS, ROASTED
GARLIC DEMI \$49

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY
RESTRICTIONS PRIOR TO ORDERING

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT
INCREASES THE RISK OF FOODBORNE ILLNESS