



Chef Karim Williams

## GARDEN



<b>ASPARAGUS RISOTTO</b> asparagus purée, parmesan	13
<b>BURRATA</b> strawberry compote, crispy shallots, lemon oil	13
<b>RICOTTA RAVIOLI</b> fire roasted tomato sauce, roasted eggplant	14
<b>GRILLED ROMAINE</b> asparagus, shallots, sherry vinaigrette	13
<b>FIRE ROASTED ARTICHOKE HUMMUS</b> lightly torched vegetables, warm pita bread	13

## LAND



<b>LOLLIPOP LAMB CHOPS</b> caponata	20
<b>HOISIN GLAZED PORK BELLY</b> sautéed fava beans, asparagus, baby radish	15
<b>NY STRIPs</b> roasted fennel, strawberry veal jus	19
<b>GRILLED BBQ WINGS</b> carrots, celery, bleu cheese dressing	12
<b>PORK POT STICKERS</b> peanut sauce, soy ginger vinaigrette	13

## SEA



<b>BEET CURED SALMON</b> smoked trout roe, apple, horseradish cream	19
<b>PACIFIC COD</b> sautéed farro and quinoa, baby bok choy, soy ginger butter sauce	18
<b>TUNA TARTARE BITES</b> corn chip, baby radish, dill, spicy aioli	16
<b>CRAB N POTATO CHIPS</b> house made fried potato	16
<b>TEMPURA SHRIMP</b> caper tartar sauce	12

## HANDHELD



<b>THE VIEW BURGER</b> sharp cheddar, applewood smoked bacon, remoulade	17
<b>BRISKET GRILLED CHEESE</b> gruyere, bbq sauce, marbled rye	17
<b>VEGETABLE PANINI</b> grilled eggplant, zucchini, arugula, mozzarella, kale pesto	16
<b>CHICKEN N BRIE</b> applewood smoked bacon, onion jam, tomato, arugula	16
<b>AVOCADO TOAST</b> country bread, greens, soft boiled egg, lemon	15

## BEER

<b>CIDERBOYS BRITISH DRY</b> , stevens point, wisconsin	7
<b>ALAGASH WHITE</b> , portland, maine	8
<b>NARRAGANSETT LAGER</b> , pawtucket, rhode island	6
<b>FIVE BOROUGHS PILSNER</b> , brooklyn, new york	8
<b>HOBOKEN BREWING IPA</b> , hoboken, new jersey	7
<b>WAR FLAG GRANDMASTER IPA</b> , brooklyn, new york	8
<b>FIRESTONE NITRO MERLIN MILK STOUT</b> paso robles, california	9
<b>CORONA</b> , terreon, mexico	7
<b>HOFBRAUHAUS LAGER</b> , munchen, germany	7
<b>DELIRIUM TREMENS</b> , east flanders, belgium	13

## COCKTAILS

<b>LOWER MANHATTAN</b> whistle pig 10yr, montanaro sweet, jack rudy bitters	18
<b>SUNSET</b> atlantico gran reserve, campari, pineapple, lime	15
<b>STARRY NIGHT</b> ketel one peach orange blossom, chambord, sparkling wine	15
<b>SHORELINE</b> hardshore, grapefruit, lime, mint	15
<b>OLD CUBAN</b> el ron prohibido 12yr, maple bitters, lime, mint	15
<b>IT TAKES 2 TO MANGO</b> tequila ocho, mango, lime, agave	15
<b>SIGNATURE FROZEN</b> daily selection	15

20% gratuity applied to parties of 6 or more.

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

