

RAW BAR

EAST COAST OYSTERS

/ 19.95 half dozen / 35.95 dozen
aged sherry mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP COCKTAIL

/ 7 each / 33 half dozen
cocktail sauce, lemon

KOREAN TUNA & SALMON POKE / 18

rice, gochujang vinaigrette, radish, furikake, tobiko

TO SHARE

TRUFFLE POPCORN / 11

parmesan, truffle butter, chives

FEDERAL'S RISOTTO BALLS / 14

black truffle butter, mashed potatoes, chives

CRISPY FRIED BRUSSELS SPROUT / 12

maple butter, applewood bacon, smoked gouda

LOLA'S PORK BELLY TACOS / 16

flour tortilla, chile-lime sauce, pickled vegetables, cabbage, crema
add extra taco / 7.5

WHIPPED HUMMUS / 13

za'atar oil, crispy scallion cakes
sub crudite / 7

JIMMY NARDELLO PEPPERS / 15

blistered heirloom peppers, nduja, sherry vinaigrette, soft herbs, sugar snap peas, chile crunch pangrattato

FORMAGGIO FRIES / 13

hand cut fries, truffled four-cheese mousse, cracked black pepper

GRILLED OCTOPUS / 18

romesco, roasted olives, caper potato salad, green onions, lemon

CRISPY CHICKPEAS & PISTACHIOS / 11

sicilian honey, herbed salt

PEI MUSSELS / 18

sambuca, oven dried tomatoes, charred lemon, fennel pollen, herb garlic butter, crostini

LARGE PLATES

VINTED PRIME BURGER / 22

'lto,' smoked bacon, cheddar, garlic aioli, hand cut fries

'PRESSED' CUBAN PANINI / 21

pork belly, prosciutto, monterey jack, dijon aioli, dill pickle, sourdough

CARNE ASADA / 39

charred chipotle hanger steak, grilled pineapple salsa verde, tajin fries, cilantro

24 HOUR SHORT BRAISED SHORT RIBS / 37

brie whipped potato, crispy onion rings, red wine jus, red chimichurri

PAN FRIED CHICKEN MILANESE / 29

smashed cucumber salad, whipped feta labneh, dill pollen vinaigrette

SEARED ATLANTIC SALMON / 35

"crab rangoon" risotto, green onions, dashi-ponzu glaze, citrus gremolata

TRUFFLE MAC AND CHEESE / 21

penne, truffle cream, fontina

mac add-ons

short rib / 15 grilled chicken / 10 salmon / 17 hanger steak / 18

SALADS

HOUSE SALAD 2.0 / 13

crisp romaine, crispy chickpeas, cucumbers, pickled shallots, soft herb vinaigrette

ROMAINE CAESAR / 14

crispy croutons, parmesan, lemon-garlic dressing

BURRATA / 17

arugula, citrus, crispy prosciutto, sicilian pistachios, green oil, balsamic bianco

salad add-ons

short rib / 15

grilled chicken / 10

salmon / 17

hanger steak / 18

CHARCUTERIE & CHEESE

with toasted sourdough, honeycomb, grapes

choose one 9 / choose three 18 / choose five 29

meat

PROSCIUTTO

di parma

HOT SOPPRASATTA

dry cured pork salami

WAGYU BRESOLA

air dried beef

SWEET COPPA

cured pork

cheese

GRAFTON

CLOTHBOUND CHEDDAR

vermont

CATO CORNER WOMANCHEGO

connecticut

ARETHUSA CAMEMBERT

connecticut

BLACK PEPPERCORN ASIAGO

italy

BAYLEY HAZEN BLUE

vermont

charcuterie add-ons

toasted-salted spiced nuts / 8

fried chickpeas / 6

zane's seasonal jam / 5



COCKTAILS

AMELIA / 15

vodka, blackberry, elderflower, fresh lemon

TEQUILA HONEYBEE / 14

blanco tequila, cardamom, honey, fresh lemon

FRENCH MEDITATION / 14

bourbon, green chartreuse, pineapple

PIMM'S NIGHT OFF (low abv) / 11

late harvest riesling, ginger beer, dark tonic syrup

LAST WORD / 16

gin, green chartreuse, maraschino liqueur, fresh lime

HOT & DIRTY MARTINI / 15

vodka, spicy house brine, pepperoncini

BLACK MANHATTAN 707 / 16

rye, amaro, whiskey barrel-aged bitters

BARREL AGED OLD FASHIONED / 16

the classic bourbon cocktail aged for one month in our oak barrel

ESPRESSO MARTINI / 15

espresso liqueur, madagascar vanilla, vodka, fresh espresso

NON ALCOHOLIC

GINGER AMELIA / 7

ginger beer, blackberry, lemon

LEITZ SPARKLING ROSÉ / 9

rheingau, de

BEAGLEPUSS THEM APPLES / 7

new england hopped cider, westminster, ma

BEAGLEPUSS INVERSE IPA / 7

west coast style ipa, branford, ct

SO BEER GRAPEFRUIT / 5

american light lager, verona, wi

GUINNESS ZERO / 7

irish dry stout, dublin, ie

