

SNACK N APPS

Lobster Bisque 8 Soup of the Day 7

- Hummus** - Red Pepper & Sundried Tomato Infused, Crudit , Crostini **vg, df, gf** **8**
- Crostini's** – Smashed Fava, Feta, Mint, Lemon, Scallion, Walnut, Sea Salt **v** **8**
- Garbanzo Bites** - Curried & Crispy, w/ Green Goddess & Pickled Onions **vg, gf, df** **8**
- Arancini** – Roasted Corn, Smoky Bacon, Chive, Mozzarella, Parmesan, Jalape o Ranch **9**
- Tuna Tacos** - Sushi Grade Tuna, Wakame, Soy-Sesame, Avocado, Green Onion **14**
- Sliders** - English Muffin, Short Rib Blend, Onion Jam, Aioli, Cheddar, Pickles **12**
- Calamari** - Grilled or Fried, Sundried Tomato, Olives, Pepperoncini, Romesco Sauce **16**
- Cauliflower** - Fire Roasted, Parm, Lemon, Chili Flake, Capers, Rosemary Crouton **v** **9**
- Mini Cabbage** - Roasted Brussel Sprout Au Gratin, Bacon, Gruyere, Herbs **10**
- Crispy Shrimp** – Buttermilk Fried w/ Chipotle Citrus Sauce, Arugula, Pickled Onions . . . **16**
- Crab Cake** – Jumbo Lump, Leeks, Roasted Peppers, Bacon Bits, Picante Aioli, Herbs . . **13**
- Mac & Cheese** – 3 Cheeses, Sweet Peas, Soppresata, Garlic Breadcrumbs **9**
- P.E.I. Mussels** Served w/ Grilled Bread . . . **14**

- **White Wine**, Garlic, Tarragon, & Basil
- **Lobster Cream**, Fennel, Chili, Herbs
- **Coconut**, Green Curry, Cilantro, Lemon

SALADS

- Salad** - Mixed Greens, Carrot, Fennel, Onion, Tomato, Cucumber, Balsamic **vg, df, gf** **9**
- Kale Caesar** Bacon Bits, Parmesan, Rosemary Crouton, 12 Min Egg, Pinenuts **13**
- Grain Salad** - Wheat Berry Salad Tossed W/ Arugula, Walnuts, NY Apple, Smoked Gouda, Chive, Cucumber, Apple Vin. **v** **13**
- Buddha Bowl** - Grilled Chicken or Crispy Tofu, Asian Noodles, Avocado, Roasted Peanuts, Grilled Broccoli Rabe, Baby Greens, Spicy Thai Dressing, **df** **16**
- Arugula** – Dried Apricot, Pistachio, Goat Cheese, Champagne Vinaigrette **v, gf** **12**
- Panzanella** - Burrata, Tuscan Croutons, Avocado, Fava, Cucumbers, Cherry Tomatoes, Fresh Basil, Balsamic Vinaigrette **v** **14**
- Westchester Wedge** – Iceberg, Cherry, Olives Tomatoes, Red Onion, Crispy Bacon, Point Reyes Blue Cheese, Lemon Vinaigrette **gf** . . **12**
- ADD : Shrimp 10, Salmon 10, Chicken 5, Tofu 4, Steak 10, Avocado 2, Vegan Burger 8**

WOOD-FIRE PIZZA

- Margherita** - San Marzano Tomato, House Made Mozzarella, Basil **13**
- Forager** - Roasted Mushrooms, Burrata, House Made Ricotta, Scallion, Truffle **16**
- Black & White** - Mozzarella, House Made Ricotta, Black Garlic, Sea Salt, Basil **14**
- Farmer's Market** - Tomato, Arugula, Fennel, Olives, Heirloom Carrots, Red Wine Vin . . **14**
- Soppresata** – House Mozz, Soppresata, Sea Salt, Basil, Cherry Peppers **15**
- Cauliflower** - Ricotta, Caramelized Onions, Roasted Cauliflower, Parm, Truffle **15**
- Fig & Pig**– Sweet & Spicy Sausage, Black Mission Figs, Crispy Bacon, Manchego and Mozz, Spicy Honey, Arugula **16**
- Italian** – San Marzano, Sausage, Broccoli Rabe, Basil, Parmesan, Sundried Tomato, Mozz . **15**
- GF Crust 2. • Daiya 2. •Vegan Cream 1.5.

PLANT BASED (VEGAN)

- Beyond Burger** - Plant Based, LTOP, Daiya, Ketchup, Mustard, English Muffin. **16**
- Tacos** – Crispy Tofu, Arugula, Tomato, Avocado, Pickled Onion, Sesame, Picante, Corn Tortilla, Fries or Salad. **14**
- Spring Risotto** – Carnaroli Risotto, Basil Pesto, Scallion, Asparagus, Spinach, Peas, Enoki, Pistachios **gf** **Available Non-Vegan!** . . **18**
- Green Curry** – Cashew-Cilantro Curry, Coconut, Potatoes, Tofu, Chickpeas, Cauliflower over Wild Rice & Kale **17**
- Carbonara** – Cauliflower “Cream”, Mixed Mushrooms, Sweet Peas, Fettuccini, Daiya, Kala Namak, Nutritional Yeast, Herbs **18**
- Pot Pie** 6 Beans, Tomato, Kalamata, Kale, Spicy Vegan Sausage, Topped with Peas & Potatoes, Herbs, Puff Pastry **16**

PLATES

- Aesop's Burger** - House Ground Blend, English Muffin w/ Lettuce, Tomato, NY Cheddar, Aioli, Homemade Pickles **16**
- Brisket Bolognese** – Grass-fed Beef, Homemade Gnocchi, Ricotta, San Marzano Tomato, Parm & Herbs **19**
- Aesop's Pasta** – Orecchiette, Basil, Garlic, Cherry Tomato, Lemon, Pinenut, Parm . . **17**
- Crabby Pasta** – Jumbo Lump, Squid Ink Pasta, Egg Yolk, Lemon, Garlic Crouton, Parmesan, Green Onion **20**
- Chicken Dinner** – Pan Seared, Amish Chicken Breast, over Wild Rice, Veggie Succotash, & Light Pesto Sauce **gf** **20**
- Northeast Tacos** - Braised Brisket, Kale, Avocado, Tomato, Cr ma, Tortilla, Fries . . **16**
- Fish Tacos** -Shrimp or Sole, Coconut Sriracha, Cabbage, Cilantro, Lime, Avocado, Fries **gf** **18**
- Salmon** – Crispy Skin, Over Brussel Sprouts, NY Apples & Bacon, Corn Jus, Herbs **gf** . . **24**
- Shrimp & Veggie Skewers** Marinated & Wood Fired over Caribbean Fried Rice With Spicy Pineapple BBQ Sauce, Herbs **gf** . . . **20**
- Sea Bass** – Grilled over Roasted Veggies w/ Crispy Shallots, Celery Hearts & a Brown Butter Sage Sauce **gf** **27**
- Shortrib** – Slow Braised w/ Polenta, Roasted Parsnip, Pearl Onions, Jus, Herbs **gf** **24**
- Steak** – Daily Selection, Crispy Potatoes, Grilled Asparagus, Cherry Pepper Sauce . **MP**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your waitstaff or a manager of any allergies

V=vegetarian VG=vegan GF=gluten free *= available – just ask!

COCKTAILS

Spring Refresher	12
Tito’s Vodka, Wile Blueberry Puree, Fresh Lime, Club Soda	
Aesop's Mule	13
Cinnamon & Apple Infused Vodka, Fresh Lime, Ginger Beer	
Peach Fizz	12
White Rum, Simple Syrup, Fresh Lemon, Peach Puree, Topped with Soda	
Summer Breeze	13
Blanco Tequila, Elderflower, Orange Liqueur, Fresh Lime, Club Soda	
Livin’ Easy	13
Dark Rum, Mixed Summer Berries, Heimat Rhubarb Liqueur, Fresh Lemon	
White Lion	12
Vodka, Elderflower, Fresh Citrus, Prosecco	
Rustic Barrel Aged Manhattan	13
Small Batch Bourbon, Sweet Vermouth, Black Walnut Bitters	
Milan	12
Vodka, Blood Orange, Limoncello, Prosecco	
Gin Spritz	12
Gin w/ Blood Orange, Prosecco, & Club Soda	
Razz Margarita	12
Blanco Tequila, Orange Liqueur, Fresh Lime, Raspberry Puree, Dash of Agave	
Perfect Paloma	12
Grapefruit Infused Tequila, Lime, Simple Syrup, Club Soda	
Dark & Stormy	12
Dark Rum, Lime, Ginger Beer	

WINES BY THE GLASS

WHITES	
Pinot Grigio, Cesari "Due Torri"	11/38
Venezie, Italy	
Sauvignon Blanc, Giesen	12/42
Marlborough, New Zealand	
Albarino, Kentia	12/42
Rias Baixas, Spain	
Chardonnay, Julia James	12/42
California	
Chardonnay "Riva Ranch"	14/44
Went, California	
REDS	
Montepulciano D'Abruzzo, Colimoro . .	11/38
Abruzzo, Italy	
Chianti Riserva DOCG, Villa Campobello	11/38
Tuscany, Italy	
Malbec, Ruca Malen	12/42
Mendoza, Argentina	
Petite Sirah, The Crusher	12/42
California	
Cabernet Sauvignon, Waterbrook	12/42
Columbia Valley, Washington	
Pinot Noir, Primarius	14/44
Oregon	
BUBBLY & ROSE	
Prosecco, LaLuca	12/42
Italy	
Rosé, Aime Roquesante	11/38
Provence, France	

WHITE WINE

Pinot Grigio, Aziende Vale	36
Venezie, Italy	
Sauvignon Blanc, Peju	48
Napa Valley, California	
Sauvignon Blanc, Astrolabe	42
Marlborough, New Zealand	
Gavi di Gavi DOCG, Villa Rosa	38
Italy	
Gruner Veltliner, Stefan Bauer	32
Northeast Austria	
Muscadet Sevre, Domaine Du Bois- Malinge	32
Loire, France	
Sancerre, Fouassier Pere & Fils	46
Loire, France	
Riesling, Markus Schneider-Pflaz.	40
Germany	
Chenin Blanc, Chateau Da La Durandiere . .	32
Loire, France	
Chablis, "La Pierrelee" La Chablisienne . .	42
France	
Chardonnay, Sixto "Uncovered"	65
Washington	
Chardonnay, Alpha Omega	114
Napa Valley, California	

RED WINE

Pinot Noir, Domaine Roux Père & Fils	42
Burgundy, France	
Pinot Noir, Van Duzer	60
Willamette Valley, Oregon	
Nero D'Avola, Tola	32
Sicily, Italy	
Malbec Gran Reserva, Domaine Bousquet	44
Mendoza, Argentina	
Tempranillo Crianza, Vivianco	34
Rioja, Spain	
Cotes du Rhone, Domaine de la Biscarelle	34
Rhone Valley, France	
Granacha, Atteca Armas	70
Spain	
Cabernet Sauvignon, Rutherford Ranch . .	58
Napa Valley, California	
Cabernet Sauvignon, Jamieson Ranch	90
Napa Valley, California	
Cabernet Sauvignon, AXR	130
Napa Valley, California	
Syrah, K Vineyards, Morrison Lane	80
Washington	
Chianti Classico, Carpineto	42
Tuscany, Italy	
Brunello di Montalcino, Carpineto	102
Tuscany, Italy	
Amarone Della Valpolicella, Cesari	110
Veneto, Italy	
Amarone Della Valpolicello, Classico Bertani	
Veneto, Italy	230