



LUNCH

AVAILABLE DAILY FROM 11AM-4PM

APPETIZERS

STEAK TARTARE TACOS 20

arugula, chipotle mayo

MAPLE GLAZED CLOTHESLINE BACON 22

HEIRLOOM TOMATO GAZPACHO 14

watermelon, crab, peppadew

HIPSTER FRIES 11

chili oil, parmesan, bacon, peppadew

BURRATA 17

asparagus, watermelon, heirloom tomato

LOBSTER DUMPLINGS 20

miso, sesame, nori

KALE CAESAR 15

romaine, pecorino, crouton, anchovy

ZUCCHINI CUCUMBER SALAD 15

smoked salmon, dehydrated olives, ricotta

salada,

pesto vinaigrette

LOBSTER COBB SALAD 20

bacon, asparagus, grape tomato, avocado,

quail egg, scallions, feta

CRAB STUFFED ARTICHOKE 21

citrus aioli, chili oil, tomato jam

CHARRED OCTOPUS 21

endive, white bean, snow pea, olives

WILD MUSHROOM CREPE 16

wild mushrooms, chèvre, arugula

OYSTERS & MUSSELS

RAW OYSTERS MP

raspberry mignonette

OYSTER "COCKTAIL" MP

crab, cocktail vinaigrette

SHRIMP & CRAB COCKTAIL MP

avocado mousse, ceviche vinaigrette

GARLICKY MUSSELS 18

white wine, garlic, butter

WOOD FIRED PIZZA

MARGHERITA 16

tomato, mozzarella, basil

SAUSAGE 17

tomato, sweet peppers, mozz

WHITE 17

mushrooms, prosciutto, caciocavallo

BETWEEN THE BREAD

DB BURGER 18

caramelized onion, white cheddar, B-1 mayo

add wild mushroom broschetto cheese +\$7

or thick cut bacon +\$7

LOBSTER ROLL 25

tarragon aioli, fennel, scallions

CARNEGIE DELI HOT PASTRAMI 20

rye bread, brown mustard

CARNEGIE DELI HOT CORNED BEEF 20

rye bread, brown mustard

PASTA

DAILY PASTA FEATURE MP

chefs seasonal selection

SWEET PEA RAVIOLI 28

arugula pesto, olive, pecorino, summer truffle

PAPPARDELLE BOLOGNESE 26

arugula, parmesan

LOBSTER RAVIOLI 36

maine lobster, fennel, saffron butter

MAIN COURSE

STEAK FRITES 27

hanger, chimichurri, parm fries

SOURDOUGH CRUSTED HALIBUT 36

artichoke, cippolini onion, lemon

BRICK CHICKEN 30

summer vegetable, chicken jus

SIDES

CHARRED "ANGRY" BROCCOLI 10

CRUSHED & CRISPY POTATOES 12

SUMMER SQUASH 10