

Dinner by Apropos

Crudo & Small Plates

East Coast Oysters (6) 18
Pickled Green Strawberry

Tuna & Sea Urchin Crudo 10
Crispy Ceci Bean, Tomato, Za'atar

Steamed Mussels & Fries (GF) 17
Pickled Chilies, Vermouth

Prosciutto & Summer Melon (GF) 16
Farinata Onion, Fresh Horseradish

Caesar Salad 14
Ortiz Anchovy, Two Year Parmesan

Charred Peach (V) 12
Ricotta, Toast, Hazelnut

Watermelon Panzanella Salad (V) 11
Heirloom Tomato, Feta Cheese

Summer Greens Salad (VG, GF) 12
Sherry Vinaigrette

Local Burrata Flatbread 14
Merlot Vinegar, Tomato, Basil

Bone Marrow 12
Roasted Garlic, Pecorino

Sides

Local Corn Succotash 8
Snap Pea, Squash

Grilled Broccoli Rabe 8
Chili Flake, Citrus Breadcrumbs

French Fries 8
Garlic Aioli

Crispy Golden Potatoes 8
'Nduja Butter

Bread Service by Request
Salted Butter

Pasta & Large Plates

Orecchiette 23
Fennel Sausage, Broccoli Rabe

Cavatelli (V) 21
Ricotta, Pomodorini Sauce

Tagliatelle 25
Chanterelle, Sungold Tomato, Blue Crab

Cappelletti 25
Braised Beef Shortrib, Sugo

Crispy Polenta (V, GF) 24
Local Corn Succotash, Robiola

Roasted Branzino (GF) 32
Broccoli Rabe, Charred Lemon

Seared Artic Char (GF) 30
Ceci Puttanesca, Local Greens

Local Chicken (GF) 29
Farro, Field Peas, Smoked Ricotta

Bone-in Veal Chop (GF) 45
Savoy, Pistachio, Rainier Cherry

Prime NY Strip (GF) 56
Crispy Potato, Saba, Romesco

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Desserts

Moscato Panna Cotta (GF) 6
Strawberry, Basil

Olive Oil Cake 11
Brittle, Pistachio Crema

Chocolate Tart 10
Chestnut, Amaro Cream

Rolled Oat Crumble 12
Peach & Berry, Ricotta

L'arte Del Gelato Trio 9
Daily Selection