

SMALL PLATES

HUMMUS

roasted poblano, garbanzo bean, tahini, pickled peppers, sriracha, flatbread 9

HOUSE DIP & CHIPS

rotisserie chicken, creamy smoked gouda, roasted vegetable puree, tortilla chips 9

CUBAN CROQUETTES

pork, ham, gruyère, pickle, panko, mustard 10

FRITTO MISTO

broccoli rabe, red onions, cerignola olives, pine nut pesto, preserve lemon tzatziki, romesco 11

MUSSELS*

turkish pepper paste, sambal, roasted garlic, thai basil, pastis, grilled bread 14

OCTOPUS*

catalan style, israeli couscous, castelvertrano olives, piperade 16

FRIED OYSTERS*

panko breaded, togarashi, old bay tartar, lemon 13

LOBSTER MAC & CHEESE*

brown butter lobster, cavatelli, smoked bacon bechamel, italian bread crumbs 18

CRAB CAKE

black garlic vinaigrette, bok choy, yuzu crab salad 21

HARRISA SHRIMP*

spicy garlic harissa sauce, anson mills heirloom polenta, bean sprouts, daikon radish, szechuan chili vinaigrette 16

WOOD-FIRED PORK RIBS

ancho rubbed spare ribs, house-made ancho bbq sauce, celery cole slaw 14

CARNITAS TOSTADAS

red chili braised pork, mole verde refried black beans, molcajete, cotija 12



SCIMECA'S FLATBREAD

italian sausage, pecorino, maitake mushroom, broccoli rabe, fontina, basil, evoo 13

TENDERLOIN FLATBREAD

wood-fired beef tenderloin, goat cheese, caramelized onions, arugula, chili aioli 13

HOUSE SAUSAGE

kielbasa, black eyed peas, turnip greens, shihitos, house mustard 14

STEAK FONDUE*

grilled hanger steak, bleu cheese fondue, mushrooms, shishitos, grilled red onion, house potato chips 17

SPECIALTIES

THE YARD BIRD

half rotisserie chicken, yukon gold mashed potatoes, broccoli, gumbo gravy 19

CHICKEN CURRY

crispy chicken roulade, braised onion and tomato, lentils, parsnips, pistachio 22

ENCHILADAS

rotisserie chicken, white corn tortilla, adobo sauce, jalapeño avocado crema, red beans & rice 19

PORK CHOP*

slow roasted, house mustard spaetzle, swiss chard, turnips, mustard demi-glace 24

ATLANTIC SALMON*

wood-fired, anson mills farro verde, roasted mushrooms, broccolini and braised radish, buerre monte 28

HALIBUT*

spring pea and sun-dried tomato "tabbouleh," wheat berries, cherry tomato vinaigrette 28

SCALLOPS*

seared vinaloo roasted cauliflower, golden raisins, pine nuts, bok choy, vermouth, preserved lemon 28

LAMB CHOPS*

brussel sprouts, butternut squash puree, chimichurri, watercress 29

DUCK PASTA

orecchiette pasta, aji amarillo, braised duck, spring peas, fava beans, maitake mushroom, pecorino 18

FRENCH DIP*

shaved rotisserie ribeye, grilled red onions, au jus, buttermilk onion rings 21

RIGATONI PASTA

broccolini, heirloom tomato, roasted garlic, charred tomato cream sauce, grana padano 16
add chicken 3, hanger steak* 6

WILD RICE BOWL

wild rice, charred broccoli, avocado, tahini sauce, kale, crispy chickpeas 15

SOUPS/SALADS

POZOLE ROJO

red chili braised pork, hominy, tortilla, cilantro, avocado crema 7

HOUSE SALAD

mixed greens, carrots, radishes, cucumbers, cotija, red wine vinaigrette 6

ESKIE SALAD

mixed greens, sweet corn, avocado, carrots, cotija, tortilla strips, ranch 9

MARKET SALAD

cauliflower, spring peas, fava beans, watermelon radish, herbed goat cheese, little gem lettuce, radicchio, sherry vinaigrette 12

CLAM CHOWDER

new england style, clams, yukon gold potatoes, ham 7

CAESAR SALAD

romaine, house made caesar dressing, garlic herb crouton, pecorino romano 7

APPLE SALAD

mixed greens, granny smith apples, frisee, herbed goat cheese, marcona almonds, dried cherries, apple vinaigrette 10

BLACK N BLEU STEAK WEDGE*

blackened hangar steak, iceberg, tomato, red onion, house made bleu cheese dressing 16

WOOD-FIRED STEAKS

HANGER STEAK*

8oz hanging tender, rosemary roasted fingerling potatoes, broccoli, red wine braised onions, creamy horseradish 26

BEEF TENDERLOIN*

8oz center-cut filet, yukon gold mashed potatoes, wood-fired asparagus buttermilk onion rings, veal demi-glace 36

DELMONICO AU POIVRE*

10oz peppercorn encrusted center cut ribeye, potato gratin, wood-fired spring onions, sauce au poivre 38

PORTERHOUSE*

32oz bone-in strip and beef tenderloin, choice of two sides 75

SIDES

wood-fired asparagus 5

brussels & bacon 5

coal roasted sweet potatoes 5

broccoli w/ prosciutto 6

duck fat roasted parsnips 5

loaded mashed potatoes 5

red beans & rice 4

cauliflower vinaloo 6

mac & cheese 5

shishito peppers 6

add chicken 3, hanger steak* 6, salmon* 6