

Adagia

18% gratuity added to parties of 6 or more

Dinner

Soup & Salad

Gratinéed Onion Soup 8
Gruyere

Today's Soup 5/7

Bistro Salad 7
Garden lettuces tossed with balsamic vinaigrette and topped with toasted pumpkin seeds, fennel and shaved ricotta salata

Spinach Salad 10
Baby spinach with roasted almonds, balsamic roasted onions, champagne vinaigrette, goat cheese and Romesco

Fig & Melon Salad 11
Wild arugula with endive, frisée, crispy bacon and sherry vinaigrette

Chopped Caesar Salad 5/9
Hearts of romaine lettuce with garlic croutons, parmesan and white anchovies

Add Hoffman farm grilled chicken breast 4

Appetizers

Bistro Bites 10
A mixed plate of Castelvetrano olives, toasted almonds, honey drizzled sheep feta, baby beets and mushroom pâté crostini

Fritto Misto 13
Rock shrimp, calamari, fresh anchovies and green beans. Served with lemon aioli and smoked paprika cocktail sauce

Mains

Slow Braised Lamb Shank 21
with braised Lima Beans, Carrots & Salsa Verde

Grilled New York Steak Frites 26
Grass fed beef with smoked paprika & roasted garlic sauce, sautéed green beans and potato crisps

Roasted Duck Breast 25
Liberty farm duck with slow cooked creamy polenta and sautéed Bloomsdale spinach with shallots

Grilled Chicken Skewers 18
Hoffman Farms Chicken Breast with Israeli couscous with preserved lemon, calamata olives, cilantro and Charmoula sauce

Pan Roasted Alaskan Halibut 23
with Charmoula sauce, served over a Ragout of Eggplant and Bell Pepper with Garbanzo Beans

Pan Seared Tombo Tuna 18
with preserved lemon sauce, pole beans, hard boiled eggs, white anchovies, marinated potatoes and tapenade

Bistro Burger 13
House ground grass fed beef served with French Fries
Add
Provolone, gruyere or blue cheese 1
Hobbs applewood smoked bacon (2) 2
Grilled marinated portobello mushroom 2

Beef Ragu Pappardelle 15
A slow cooked sauce made with Grass fed Beef, Root Vegetables, Red Wine and Tomatoes. Finished with Parmesan

Mushroom Risotto 16
with Chanterelle and Oyster Mushrooms, Spinach, Porcini Butter and Parmesan

Roasted Butternut Squash & Chestnut Pumpkin Ravioli 14
with Sage & Pine Nuts (Vegan)

Sides

Brussels Sprouts with Bacon & Olive Oil 5