

Small Offerings

World's Greatest Garlic Bread
 v* Marinated Olives
 v* Fresh French Fries with a Duo of Dips
 Tuna Tartare (see below)
 v Fried Local Mozzarella, Basil Almond Pesto
 Clams (see below)
 v White Bean 'Hummus' and Lavosh
 Jalapeno Cheddar Cornbread~Honey Bacon Butter (2)
 v* Chevre~Caper~Raisin stuffed Piquillo Peppers
 v Fresh Tortilla Chips & Market Salsa
 5 each

In The Beginning

- v* **Broad Street Baby Spinach Salad** shaved fennel, candied walnuts, vermont goat cheese and blackberry champagne vinaigrette 9
Petit 3
Wine Suggestion: Castle Rock Pinot Noir
- Asian Calamari Salad** chilies, green tea noodles, mango-jalapeno relish, sesame, scallion~cilantro oil 11
Wine Suggestion: Dr. Frank Riesling
- ***Root Beer Glazed Pork Belly** creamy cole slaw, house pickled jalapenos 11
Beer Suggestion: Ommegang Witte
- ***Grilled Buffalo Chicken Skewers** great hill blue cheese fondue, celery, carrots 9
Beer Suggestion: River Horse Seasonal
- Lump Crab Cake** cucumber~carrot~fennel slaw and wasabi dijonnaise 15
Wine Suggestion: Los Vascos Sauvignon Blanc
- The Wedge** iceberg lettuce, chipotle blue cheese dressing, baby tomatoes applewood bacon, roasted pepper puree, fried onions 9
Petit 3
Wine Suggestion: Weingut Bernhard Ott 'Am Berg' Gruner Veltliner
- New Zealand Clams** applewood bacon broth & pieces, roasted baby tomatoes fresh herbs, a touch of sherry vinegar & crostini 12
Beer Suggestion: Ommegang Hennepin
- '**Mozza Ball**' Soup smoked tomato gazpacho, fried local mozzarella, pesto oil 8
Wine Suggestion: Bajoz Tinto de Toro Tempranillo
- Sashimi Tuna Tartare** wasabi soy emulsion, cilantro, chives, cucumber, house made togarashi potato chips 14
Wine Suggestion: Dr. L Riesling
- Antipasto** assorted artisanal salumi, parmigiano reggiano, local mozzarella, marinated peppers, olives, country bread 13
for 2 21
Wine Suggestion: Chateau Montfaucon
- v* **Summer Green Beans** chevre~raisin~caper stuffed spanish peppers, lemon vinaigrette, toasted pinenuts 10
Wine Suggestion: Pirineos Mesache Bianco

Throughout the menu,
 items marked * are Celiac Friendly
 items marked v are Vegetarian

Rebelations

- Grilled Chicken Trofie** artisanal sicilian pasta, local mozzarella, peppers, 19
 pearl onions, sweet italian sausage, toasted pinenuts, pesto sauce
Wine Suggestion: Itsas Mendi Hondarrabi Zuri
- Casino Royale** shrimp scampi meets clams casino over linguine with 23
 applewood bacon, fresh herbs, garlic, chili flakes & butter
Wine Suggestion: Souverain Chardonnay
- v*Trinity's Garden Salad** baby arugula, cucumber, roasted peppers & tomatoes, 15
 green beans, shaved fennel, fresh mozzarella, toasted almonds, hen egg,
 celery, carrots, pickled onions & creamy roasted garlic~red wine vinaigrette
Wine Suggestion: Jean-Luc Colombo Rose
- Spaghetti Carbonara 'My Way'** applewood bacon, parmigiano reggiano, chives 16
 tellicherry black pepper, soft poached hen egg
Wine Suggestion: Mantane Primitivo
- Chicken Milanese** lightly breaded chicken breasts, baby arugula, tomato 18
 bruschetta mix, extra virgin olive oil, fresh lemon, fried capers
Wine Suggestion: Allan Scott Sauvignon Blanc
- Lemongrass & Ginger Steamed Seabass** thai style 'tom yum' broth, chinese 23
 sausage stir-fried vegetables, israeli cous cous
Wine Suggestion: Dr. Frank Riesling
- Pan Roasted Cod** lump crab mashed gold potatoes, blistered baby tomatoes, 24
 spinach, 'scampi' butter sauce
Wine Suggestion: Souverain Chardonnay

Out of The Fire

- 'Divine Swine BBQ' Pork Osso Bucco** slow smoked and braised shank, 23
 creamy creole slaw, jalapeno cheddar cornbread, bbq butter, fried onions
Wine Suggestion: Mantane Primitivo
- * 12oz Gaucho Steak** grilled flat iron, chorizo-tomato smothered yukon gold 24
 potato 'chorreadas' & chimmichurri sauce
Wine Suggestion: Tamari Malbec
- 10oz Black Angus Burger** iowa family farms applewood bacon, pickled onions 14
 cabot white cheddar, house made ketchup, fresh french fries
Beer Suggestion: River Horse Seasonal
- Grilled Sausage Trinity** wild boar, chicken~apple, and spicy veal sausages 20
 over grilled polenta with smoked mozzarella, peppers & onions '2 ways'
Wine Suggestion: Masi Chianti Riserva
- *Grilled Filet Mignon 8oz** 'great hill' blue cheese walnut butter, port reduction, 34
 golden potato puree, seasonal vegetables
Wine suggestion: Terranoble Gran Reserva Cabernet Sauvignon

Rare – Cool Red Center

Medium Rare – Warm Red Center

Medium – Warm Pink Center

Medium Well – Slightly Pink

Well Done – No Pink

Pittsburgh/Black & Blue – Charred Outside/Raw Inside

Not Responsible For Well Done Items

We use Trans Fat Free Canola Oil for Frying
 We cook with Canola/Olive Oil, Butter, Bacon and Duck Fat

Sides

- v* sautéed seasonal vegetables
- v* baby spinach with garlic and e.v.o.o.
- *loaded mashed potatoes
- v* green beans & lemon butter
- lapcheong sausage stir-fried vegetables
- *yukon gold potato-chorizo chorreadas
7 each
- * lump crab mashed potatoes 10

Pure & Simple

All served with Yukon Gold Mashed Potatoes and Seasonal Vegetables
Except where noted

- * **Grilled Shrimp** extra virgin olive oil 20
Wine Suggestion: Dr. Frank Resling
- * **Broiled Cod** fresh citrus and olive oil 23
Wine Suggestion: Allan Scott Sauvignon Blanc
- Lump Crab Cakes** pan-fried, creole mustard sauce 29
Wine Suggestion: Miner Viognier
- Grilled Seabass** fresh citrus and olive oil 22
Wine Suggestion: Itsas Mendi Hondarrabi Zuri
- *** **Shrimp 'Scampi'** lemon, garlic, parsley and linguine 20
Wine Suggestion: Souverain Chardonnay
- v*****Pasta Italia** artisanal trofie pasta, roasted tomatoes, spanish peppers,
fresh mozzarella, baby spinach, garlic, white wine, pinenuts 16
Wine Suggestion: Zonin Pinot Grigio
- * **Grilled 8oz Filet Mignon** house made steak sauce 32
Wine Suggestion: Terra Noble Gran Riserva Cabernet Sauvignon
- * **Grilled 12oz Flat Iron Steak** lemon and olive oil 21
Wine Suggestion: Independent Producers Merlot
- * **Grilled Chicken Breasts** house made bbq sauce 17
Wine Suggestion: Mantane Primitivo
- Surf And Turf 'a la Rock'** grilled chicken breast & jumbo lump crab cake 24
Wine Suggestion: Allan Scott Sauvignon Blanc
- *** **10oz Black Angus Burger** fresh french fries & house made ketchup 11
add white cheddar 2 add applewood bacon 2
Beer Suggestion: River Horse Seasonal

Thou shalt not use thy cell phone in the dining room

19% Gratuity added to parties of 6 or more

Split Plate Charge of \$5 for entrees

Please alert your server to any food allergies

Bon Appetit!

Chef Patron Michael d'Ennery

Chef de Cuisine Sean Foley