

Big Red Tap & Grill

SHARED PLATES

Charcuterie & Cheese Board 28

*Imported, Cured and Air Dried Meats
Cheese, Seasonal Accompaniments*

Black Truffle Burrata 24

Charred Leeks and Lemon Confit Emulsion

Pan Fried Chicken Gyoza 16

Chili Oil and Ponzu

Tuscan Flatbread 19

*Esposito's Spicy Italian Sausage, Confit Tomato,
Broccoli Rabe, Stracciatella*

Duck Bao Buns 25

Duck Confit, Plum Sauce

Korean Skirt Steak Tacos 25

Spicy Kimchi Mayo

Buffalo Wings 19

Frank's Red Hot and Bleu Cheese

Roasted Chicken Quesadilla 25

*Manchego-Pepper Jack Blend,
Caramelized Onions, Pico de Gallo,
Guacamole, Chipotle Mayo*

Soup – Cup or Bowl 10/12

Vegetable Minestrone / Soup of the Day

TAP & GRILL SPECIALTIES

Grilled New York Wild Striped Bass 40

Chorizo-Chickpea Stew, Saffron Aioli, Pomesco Breadcrumbs

Grilled Wagyu Hanger Steak 45

Pave potato, Caramelized Royal Trumpet Mushroom, au Poivre Sauce

New England Lobster Roll 38

*Cold – Tarragon Aioli, Lemon Essence, Warm Old Bay Chips
Warm – Miso-Butter, Yuzu Caviar, Togarashi French Fries*

Tempura Soft Shell Crab 40

Buckwheat Soba Noodle, Crisp Vegetables, Yuzu-Miso Dressing

BURGERS & SANDWICHES

Ivy League Artisanal Burger 27

*Pat LaFrieda Blend of Angus Beef, Five Spoke Cheddar, Bacon Jam
French Fries and Plum Ketchup*

Yellowfin Tuna Burger 27

Sesame Brioche, Napa Slaw, Tempura Onion Rings, Wasabi-Avocado Remoulade

The Impossible™ Melt 26

*Caramelized Vidalia Onion, Gruyere, Thousand Island Dressing on Marble Rye,
Coleslaw and French Fries*

Yellowfin Tuna Nicoise 38

*Farmer's Market Greens, Heirloom Tomatoes, Haricot Vert, Fingerling Potatoes,
Soft Boiled Quail Egg, Rosemary Vinaigrette*

Jerk Spiced Lamb Ribs 40

Plantain Mash, House-made Pickle, Cornbread, Tamarind Reduction

*Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of foodborne illness.*

Please inform your server of any allergies or dietary restrictions.

Dinner Menu

SALADS

Harvest Superfood Bowl 25

*Indian Harvest Whole Grains, Organic Super Greens, French Lentils,
Japanese Sweet Potato Natto, Black Sesame Seed Cracker, Carrot-Ginger Vinaigrette*

Tanimura & Antle Artisanal Greens 18

*Shaved Fennel, Snapdragon Apple Chip, Pomegranate Seeds, Crispy Goat Cheese,
Prosecco Vinaigrette*
*Add Grilled Organic Chicken (\$18 surcharge), Hidden Fjord Salmon (\$22 surcharge)
or Wagyu Hanger Steak (\$24 surcharge)*

DESSERT

il Laboratorio del Gelato 14

Trio of Gelato: Thai Tea, Toasted Coconut, Lemon Meringue
Trio of Sorbet: Guava, Kiwi, Passion Fruit
Vanilla & Chocolate Gelato Available

Key Lime Crème Brûlée 14

Vanilla Shortbread and Strawberry Chips

Warm Peach and Blueberry Cobbler 14

Crème Fraiche Gelato

Seasonal Berries 14

Chantilly Cream

Basque Style Cheesecake 14

Blackberry-Chambord Compote, Chantilly Cream

Limoncello Tiramisu 14

Savoardi, Limoncello Infused Mascarpone Cream

Torta Caprese 14

Italian Chocolate Flourless Cake and Vanilla Bean Custard

Affogato 14

Vanilla Gelato and Shot of Espresso

Freshly Baked Cookies 12

illy Coffee and Harney & Sons Fine Teas 6

NIGHT CAP

Taylor Tawny Port 10yr	15
Taylor Tawny Port 20yr	20
Torres desde Brandy	17
Armagnac de Montel VSOP	18
McCallan 18yr	95
House of Mezcal Marcanegra	18
Cabernet Franc Inniskillin 2013	40/155
Casamigo Repasado	18
B&B by Benedictine	20