



BILL OF FARE

small plates

TOMATO-BACON BISQUE 11
 WARM OLIVES 7

FRIED CHICKEN SLIDERS 15
 buttermilk, bacon butter, hot sauce

SEARED TUNA 16
 yuzu kosho tahini sauce, avocado

PORTUGUESE OCTOPUS 18
 smoked potato, orange,
 castelvetrano olives, rocket

STEAK TARTARE 17
 horseradish, umami sauce,
 aioli, brioche

BUTCHER'S MEATBALLS 12
 grana, ricotta,
 sauce, crusty bread

"RAMEN-SPICED" SHISHITOS 12
 miso ranch

BURRATA 16
 extra virgin olive oil,
 seasonal accompaniments

HUMMUS 13
 crispy chickpeas,
 pita, cucumber

add lamb sausage, +8

cheese & charcuterie

daily artisanal selection
 with accoutrements

cheese 21 charcuterie 22

east & west coast oysters

half dozen 18 - full dozen 36

flatbreads

MARGHERITA 15
 sauce, basil, fresh
 mozzarella, grana-padano

FENNEL SAUSAGE 16
 burrata, sauce, pepperoncini,
 caramelized onion

PQ CACIO E PEPE 15
 4 cheeses, black pepper

ROASTED MUSHROOM 17
 alpha tolman, kale,
 shallot confit

PEPPERONI 15
 smoked mozz,
 pickled chiles, honey

salads

WINTER SALAD 14
 creamy maple ginger, apple,
 red walnuts, pumpernickel

ARUGULA 13
 tomato, fennel, onion,
 parm, lemon vin

GREEK SALAD 15
 feta, pepperoncini, olives,
 pickled tomato, cucumber

CAESAR 14
 little gems, croutons,
 watermelon radish,
 crispy parm

add: boquerones 3

KALE & QUINOA 15
 apricots, almonds,
 grana padano,
 lemon vin, yogurt

add

hanger steak 13 salmon 13 veggie burger 9
 grilled chicken 9 grilled shrimp 12

mains

8 oz HANGER STEAK 23

16 oz BONELESS RIBEYE 38

TWIN PORK CHOPS 33
 korean bbq, mustard butter

32 oz PORTERHOUSE FOR TWO 90

PAN-ROASTED HALF CHICKEN 28
 salsa verde

TRADEMARK'S RACK OF LAMB 42
 mustard, black vinegar butter

SEA SCALLOPS mp
 cauliflower, saffron,
 olives, little potatoes

WHOLE BRANZINO 28
 chorizo, olives,
 grilled breadcrumbs

TRUE NORTH SALMON 29
 heirloom carrots,
 charred lemon, aleppo, evoo

pastas

RIGATONI 16 / 26
 lamb ragu, parmigiano-reggiano,
 black truffle

SQUID INK SPAGHETTI
 WITH MAINE LOBSTER 34
 tomato, fennel, uni butter

MAC & CHEESE 16 / 25
 shells, grafton cheddar,
 buttered crumbs

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

BURGER 18
 brioche, sour pickle,
 choice of cheese
 add : avocado 4

LAMB BURGER 23
 peperonata, goat cheese,
 harissa aioli

* not served with kettle chips or arugula salad

FRICO GRILLED CHEESE 16
 cave-aged cheddar,
 gruyere

SOUP & SANDWICH* 20
 pq grilled cheese,
 tomato-bacon bisque

FRENCH DIP 19
 gruyere, caramelized onion,
 horseradish aioli, miso au jus

QUINOA VEGGIE BURGER 18
 chipotle aioli, feta yogurt, pickles

sides

BRUSSELS SPROUTS 10
 sweet chili, fish sauce

MASHED POTATOES 9
 truffle butter

HOUSE CUT FRIES 6

CRISPY CAULIFLOWER 10
 parm, pq steak sauce

EGGPLANT FRENCH FRIES 10
 curry aioli

WILD & CULTIVATED MUSHROOMS 11

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



culinary director:
 JEFF HASKELL