Long Island RESTAURANT WEEK TWO COURSE LUNCH Beverage, tax and gratutity are not included. \$24

Appetizer

BRUSSEL SPROUTS

sesame, honey, szechuan aioli (v)

TUNA TACOS

wonton shell, avocado, sriracha aioli

KOBE MEATBALLS

whipped herb ricotta, rustic tomato basil sauce

MARKET GREEN SALAD

mixed greens, bacon, egg, onion, cucumber, tomatoes, brioche croutons, harrison vinaigrette

Mains

THE BURGER

proprietary double stacked blend, fully dressed with american cheese choice of - fries or law

+ bacon - 3 + fried farm eggs - 2 + grilled onion - 2 + avocado - 3

SPICY RIGATONI VODKA

paccheri, basil, calabrian pepper

SPAGHETTI CARBONARA

pancetta, farm fresh egg, black pepper, pecorino romano

POACHED AVOCADO TOAST

poached egg, heirloom tomatoes, chili flakes, e.v.o.o., home fries

ORGANIC ROASTED CHICKEN (+6)

roasted daily with fresh herbs, asparagus, whipped potatoes, pan jus

GRILLED SCOTTISH SALMON (+6)

scottish salmon, sautéed asparagus, cherry tomatoes

STEAK & EGGS (+6)

sliced prime Pat La Prieda hanger steak, over-easy eggs, chimichurri sauce, home fries

Long Island RESTAURANT WEEK

THREE COURSE DINNER

Includes one appetizer, one entree & one dessert Beverage, tax and gratutity are not included \$39

Appetizer

BRUSSEL SPROUTS

sesame, honey, szechuan aioli (v)

TUNA TACOS

wonton shell, avocado, sriracha aioli

KOBE MEATBALLS

whipped herb ricotta, rustic tomato basil sauce

MARKET GREEN SALAD

mixed greens, bacon, egg, onion, cucumber, tomatoes, brioche croutons, signature harrison vinaigrette

Mains

SPICY RIGATONI VODKA

paccheri, basil, calabrian pepper

EGGPLANT PARMESAN

fresh mozzarella, basil, marinara, served over sautéed baby spinach

ORGANIC ROASTED CHICKEN (+6)

roasted daily with fresh herbs, asparagus, whipped potatoes, pan jus

BERKSHIRE PORK CHOP (+8)

st. louis style ribs, signature barbecue sauce, crispy fries, coleslaw

STEAK FRITES (+8)

sliced prime Pat La Frieda hanger steak, french fries, au poive

Dessert

LONG ISLAND CHEESECAKE WARM CHOCOLATE CAKE