

dinner menu

starters

ROASTED CARROT SOUP 10
halloumi en croute, pistachios, honey

STEAK TARTARE ^{GF/DF} 15
smoked chili aioli, wild ramps,
capers, lime, potato chips

HOUSE CURED SALMON GRAVLAX 17
asparagus turnover, wild ramp yogurt dip

TUNA CRUDO ^{GF} 16
fennel, citrus, chili, tarragon remoulade

BIBB LETTUCE SALAD ^{GF} 13
fennel, green beans, grapes,
goat cheese, lemon vinaigrette

MARINATED BEETS ^{GF} 13
endive, pomegranates, amish blue cheese,
walnuts, citrus buttermilk dressing

SIMPLE SALAD ^{GF/DF} 10
radishes, cucumber, cherry tomatoes, house vinaigrette

entrees

GRASS-FED HEREFORD RIBEYE STEAK 'AU POIVRE' ^{DF} 63
salt & vinegar potatoes, green beans, malt sauce

MURRAY'S FARM CHICKEN BREAST 27
yellow corn polenta, grilled wild ramps, mushroom beer gravy

HERITAGE BREED DUROC PORK CHOP 38
white bean salad, cherry tomatoes, arugula, alpine cheese sauce

CAVATAPPI 27
veal bolognese, spinach, parmigiana reggiano

CAPPELLINI 26
shrimp, calamari, asparagus, basil, fra diavolo sauce

SWORDFISH ^{GF} 39
salami calabrese, lemon spatzle, asparagus, picatta sauce

MEDITERRANEAN BRONZINI ^{GF} 33
cauliflower, snap peas, harissa, french lentil broth

SCALLOPS RIBOLLITA 35
white beans, black kale, torn bread, san marzano tomatoes

CRABCAKE 31
spring pea risotto, crème fraiche, salmon roe, lemon, mint

desserts

LIMONCELLO SEMIFREDDO 11
shredded phyllo, candied lemon,
pistachios, wild blueberry compote

WARM CHOCOLATE PUDDING CAKE 12
brandied cherries, coconut gelato

LAYERED CARROT CAKE 11
cream cheese, ginger, golden raisins, tarragon

SORBET & GELATO TASTING ^{GF} 9

Allen Street Grill

cocktails + dining

* Please ask your server about additional options & modifications available to accomodate allergies and dietary restrictions. · Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

