



## DINNER COLLECTION

### AUTUMN STARTERS

#### SOUP DU JOUR 12

#### ROASTED BEET AND BURRATA SALAD 21

Organic Baby Greens | Buckwheat Honey | Candied Pecan | Pumpkin | Shaved Brioche | Radish

#### SHERRY MARINATED OLIVES 9

Sourdough Focaccia | Extra Virgin Olive Oil | Mixed Herbs | Verjus | Maldon Sea Salt

#### HUMMUS (DF) 15

Pickled Onions | Pepitas | Smoked Chili | Basil Oil | Za'atar & Sumac Pita Chips

#### CLASSIC CAESAR SALAD 18

Garlic Croutons | Shaved Parmesan | House-made Caesar Dressing || Add Grilled Chicken +8 | Roasted Salmon +14

#### CITRUS-SALT CALAMARI 19

Thai Red Chili | Garlic | Chives | Parsley & Caper Remoulade

#### CHICKEN WINGS (GF) 18

Honey Glaze or Spicy Buffalo

### BATTERY PARK'S FAVORITE

#### BEYOND BURGER 26

Almond Milk Mozzarella | Bibb Lettuce | Hass Avocado | Tomato | Vegenaïse

#### GRILLED MENNELLA FARM CHICKEN SANDWICH 23

Fresh Mozzarella | Baby Arugula | Roasted Red Pepper | Spicy Tomato Aioli | Sourdough

#### BLACK ANGUS BEEF BURGER 28

Aged Cheddar | Tomato | Garlic Aioli | House Made Pickles

### HARVEST ESSENTIALS

#### AUTUMN SQUASH RISOTTO 21

Arborio Rice | Grana Padano | Petite Flora

#### ROASTED DIVER SCALLOPS 35

Butternut Squash Purée | Roasted Cauliflower | Raisin | Croutons

#### CHILI-GINGER SEARED AHI TUNA SALAD 24

Carrot | Soba Noodles | Sugar Snaps | Cucumber | Bean Sprouts | Miso Vinaigrette

#### HERBED FREE-RANGE CHICKEN BREAST 32

Artichoke | New Potatoes | Blanched Almonds | Sunchoke | Natural Jus

#### CITRUS MARINATED SALMON (GF) 32

Roasted Beets | Asparagus | Quinoa Risotto | Champagne-Basil Sauce

#### FETTUCCINI BOLOGNESE 22

Veal Ragù | Parmesan | Basil

#### GRILLED BLACK ANGUS BEEF TENDERLOIN (GF) 43

Wild Mushrooms & Cipollini Onion | Whipped Potato | Madeira-Truffle Sauce

### STONE FIRED PIZZA

#### MARGHERITA PIZZA 20

San Marzano Tomato Confit | Mozzarella | Sweet Basil

#### B.Y.O PIZZA (CHOICE OF 3) 24

Pepperoni | Sausage | Mushrooms | Chorizo | Ham  
Peppers | Onions | Olives

#### WILD MUSHROOMS & TRUFFLE PIZZA 22

Fresh Mozzarella | Lakeville Baby Arugula

### ACCOMPANIMENTS

#### GRILLED ASPARAGUS 12

ROASTED CAULIFLOWER 12  
Vadouvan | Zaatar | Minted Labneh

#### YUKON MASHED 12

Mascarpone Cheese | Roasted Garlic Butter

#### ATRIO FRIES 12

Truffle | Parmesan | Chives | Garlic Aioli

GF - Gluten-Free | NF - Nut-Free | V - Vegan | DF - Dairy-Free |  - Wellness

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