



STARTERS

ROASTED BEET SALAD 17

Whipped Citrus Goat Cheese with Red Pepper, Blood Orange, Petite Mustard Greens, Pistachios

ROASTED SQUASH SALAD 18

Kale, Radicchio, Endive, Pumpkin Purée, Cranberries, Gorgonzola, Lemon Vinaigrette

SALT AND PEPPER CALAMARI* 19

Lemon Salt and Radish

TUNA "POKE"* 25

Roasted Squash, Apple, Pomegranate Seeds, Savory Pumpkin Seed and Sesame Granola

GRILLED SPANISH OCTOPUS* 23

Almond Romesco, Fingerling Potato, Celery

SOUP DU JOUR 12

STONE FIRED PIZZA & PASTA

MARGHERITA PIZZA 22

San Marzano Tomato, Mozzarella, Sweet Basil

Pepperoni/Sausage/Mushrooms/Onions/Grilled Chicken/Olives/Prosciutto/Peppers +2 each

VEGETABLE FLATBREAD 17

Ricotta, Mushrooms, Pesto, Herbs

TARTE FLAMBÉE 20

Fromage Blanc, Caramelized Onions, Applewood Smoked Bacon

CHITARRA ALLA POMODORO 26

Plum Tomatoes, Toasted Garlic, Sweet Basil, Grana Padano

PAPPARDELLE BOLOGNESE 28

Pork, Veal and Beef Ragu, Grana Padano, Basil

ENTRÉES

WILD MUSHROOM RISOTTO 26

Shaved Grana Padano, Black Truffle Foam

MOULES FRITES* 29

PEI Mussels, Leeks, Tomato, White Wine

ROASTED SALMON* 36

Maitake Mushroom, Petite Bok Choy, Tomato-Kimchi Purée, Wild Mushroom Jus

POULET ROUGE* 28

Joyce Farms Heritage Chicken, Brussels Sprouts, Heirloom Carrots, Toasted Almond-Cranberry

BBQ PORK CHOP* 29

Corn Bread, Rainbow Chard, Field Pea Radish, Jalapeño Butter

BRAISED SHORT RIB* 32

Potato and Celeriac Purée, Heirloom Carrots, Cipollini Onions

STEAK FRITES* 47

12 oz. Grass Fed Ribeye, Kennebec Potatoes Watercress, Bone Marrow Butter

ATRIO BURGER* 25

C.A.B. Beef, Aged Cheddar, Garlic Aioli House Made Pickles

SIDES

FRENCH FRIES 8

WILD MUSHROOMS 9

BLACK KALE 8

HARICOT VERTS 8

ROASTED CARROTS 8

BRUSSELS SPROUTS 8