



STARTERS

SPRING SALAD 17

English Peas, Asparagus, Sea Beans, Cherry Tomatoes, Breakfast Radish, Blood Orange, Baby Corn with Blood Orange Vinaigrette

BABY ARTICHOKE SALAD 18

Maitake Mushrooms, Frisee, Red Watercress, Lemon Yogurt Dressing, Pancetta Crumble, Pickled Kumquats

CAESAR 18

Roasted Corn, Fried Lotus Chips, Shaved Grana Padano

With Chicken 7 Shrimp* 12

BURATTA* 19

Spring Pea Purée, Pea Tendrils, Roasted Tomato, Pea Tendrils, Crispy Prosciutto, Anchovy Aioli, Balsamic Pearls

CITRUS SALT CALAMARI* 19

Thai Red Chili, Toasted Garlic, Shaved Breakfast Radishes, Parsley and Caper Remoulade

CHILLED TUNA* 25

Togarashi, Avocado, Pickled Red Onions, Grapefruit-Cucumber Juice, Radish

OCTOPUS* 25

Pork Belly, Romesco, Black Beans, Red Watercress, Oven Roasted Tomatoes, Chimichurri

SOUP DU JOUR 12

SIDES

FRENCH FRIES 8

WILD MUSHROOMS 9

BLACK KALE 8

ROASTED CARROTS 8

ASPARAGUS 8

STONE FIRED PIZZA & PASTA

MARGHERITA PIZZA 22

San Marzano Tomato, Mozzarella, Sweet Basil

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

ATRIO FLATBREAD* 23

Prosciutto, Caramelized Cipollini, Ricotta, Roasted Figs, Baby Watercress, Balsamic Honey, Fennel Pollen

BUCATINI POMODORO 26

Plum Tomatoes, Toasted Garlic Basil, Parmesan

PAPPARDELLE 28

Wild Mushrooms, Spring Peas, Crispy Prosciutto, Lemon Cream

ENTRÉES

SPRING VEGETABLE RISOTTO 26

English Peas, Zucchini, Yellow Squash, Heirloom Cherry Tomatoes, Asparagus

SCALLOPS* 34

Miso-Corn Purée, Heirloom Tomatoes, Wild Sea Beans, Citrus Vinaigrette

ROASTED SALMON* 36

Squash Blossom, Black Barley, Spring Vegetables, Tomato-Fennel Broth

SEA BASS* 38

Peruvian Potatoes, Charred Eggplant, Caulilini, Roasted Duck Broth

POULET ROGUE* 32

Joyce Farms Heritage Chicken, Corn Succotash, Wild Mushrooms, Lemon- Thyme Pan Jus

STEAK FRITES* 47

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