FROM THE RAW BAR

Oysters, East & West Coast
½ dz 19, dz 35

Little Neck Clams
½ dz 11, dz 21

Alaskan King Crab Legs ½ lb 39

Royal Sterling Caviar
30gr 95 / 50gr 150

½ Maine Lobster 27

Shrimp Cocktail 17

Oyster Shooter 8

CURED MEATS

Jamón Ibérico Fermin 16
Chorizo de Palacios 8
Bresaola 8
Finocchiona 7
Saucisson Sec 9
any three 18, all 28

The Standard
Shellfish Platters
80/125

CHEESES

Chiriboga Blue 6
Solo Gran Queso 6
Cremont 6
Spring Brook Reading 6
Malvarosa 6
any three 15, all 25

APPETIZERS

Chilled Pea Soup, whipped coconut milk, almonds, sugar snap peas 11
Little Gem Salad, radish, champagne-dijon vinaigrette, rye croutons 13
Marinated Beet Salad, avocado, goat cheese, almonds 14
Kale & Endive Salad, honeycrisp apple, hazelnuts, aged cheddar 14
Steak Tartare, charred scallion, jalapeño, pine nuts, quail egg 17
Grilled Asparagus, caper aïoli, smoked trout, pumpernickel crumbs 15
Spanish Octopus, fregola salad, yogurt, serrano ham 17

MAIN COURSES

Roasted Eggplant, spicy carrots, yogurt, sesame 18
Rigatoni, spicy lamb ragu, mint, pecorino romano 22
Atlantic Salmon, pickled beets, rye berries, walnuts, buttermilk dressing 28
Maine Diver Scallops, cauliflower, tangerine, brown butter, hazelnuts 34
Roasted Whole Chicken for Two 39

GRILL

Pennsylvania Trout, crushed yukons, bacon-dill vinaigrette 25
Berkshire Pork Chop, mole verde, cherry bomb radish, crispy sunchokes 32
Marinated Lamb T-Bones, charred eggplant, farro, pomegranate, mint 34
New York Strip, grilled scallions 36
Dry-Aged Rib-Eye for Two 70
Porterhouse Steak for Two 95
The Standard Burger, bacon & cheddar, fries 18

Béarnaise, Chimichurri, Au Poivre, Maître D' Butter
any 2, all 7

SIDES

Crispy Potatoes, herb butter 8
Creamed Greens, shallot, bread crumbs 9
Roasted Mushrooms, garlic butter 9
Fries 8
A Good Pickle 1

Executive Chef Ron Rosselli

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