

MIDDAY

APPETIZERS

- ROASTED SQUASH SOUP** - served warm, apples, onion, creme fraiche, sage **14**
- BURRATA** - arugula, cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini **21**
- CAULIFLOWER FRITTO** - cauliflower, basil jalapeno aioli **18**

SALADS

- BABY KALE SALAD** - maple bacon, figs, pecans, blue chesse dressing **18**
- BEET SALAD** - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing **17**
- TESSA SALAD** - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives **19**
- CAESAR SALAD** - baby romaine, Parmigiano, croutons, pickled red onion **18**

ADD TO ANY SALAD OR PASTA:

Chicken +8 Salmon +15 Shrimp +12 Avocado +5

EGGS

- EGGS ANY STYLE** - two eggs, home fries, mixed greens **13**
- TESSA OMELETTE** - mushroom, spinach, goat cheese, home fries, mixed greens **16**
- THE WAKEUP CALL** - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough **19**

PASTA

- CACIO E PEPE** - linguini, pecorino, black pepper, basil crunch, parmigiano foam **17 / 27**
- SHRIMP SCAMPI** - spaghetti, shrimp, garlic, cherry tomato, white wine, butter, parsley **19 / 29**
- LOBSTER DIABLO** - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster **27 / 37**

BOWLS

- TUNA POKE BOWL** - jasmine rice, mango, edamame, sesame- ginger dressing, avocado aioli **25**
- QUINOA BOWL** - blackened shrimp, red onion, tomato, cucumber, tzatziki sauce **24**

SANDWICHES

- AVOCADO TOAST** - harissa lemon, whole wheat, sunny side up egg, mixed greens **17**
- SHRIMP ROLL** - arugla, garlic aioli, tahini coleslaw, hand cut fries **18**
- GRILLED CHEESE** - fontina cheese, bacon, caramelized onions, hand cut fries **18**
- WAGYU BURGER** - 8oz burger, caramelized onion, applewood bacon, fontina, hand cut fries **25**
- BLT & A** - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens **17**

TOAST AND BREAD

served with butter & jam

- White Sourdough **5**
- Whole Wheat **5**
- English Muffin **5**
- Bagel with Chive Cream Cheese **6**

SIDES

- Fruit Bowl **10**
- Sauteed Spinach **10**
- Rosemary Fries **11**
- Parmigiano Truffle Fries **12**

Executive Chef:
Sean McNorton

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

DRINKS

COCKTAILS 18

- MELOSPRITZ** - Campo Viejo Cava, L'Artisan Melon Liqueur, Soda
GUAVA SPICE - Fiero Habanero Blanco, Dry Curacao, Fresh Guava, Lime
TESSA'S LOST PLANE - Brugal Rum, Aperitivo Nonino, Montenegro, Lemon
GARDEN MARTINI - VDKA 6100, Cucumber, Lime, Basil
VINO CON LECHE - Baron la Rose Malbac, Sweetened Condensed Milk
LORIKEET - Natterjack Irish Whiskey, Creme de Banane, Pineapple, Cinnamon, Bitters
THE PICASSO - Lalo Tequila, Sherry, Liqueur 43, Green Chartreuse, Black Lemon Bitters, Raspberry
FRENCH BLONDE - Lillet, Ford's Gin, Elderflower, Grapefruit, Lemon
POMEGRANATE MEZCALITA - Banhez Mezcal, Pomegranate Liqueur, Cassis, Dry Curacao, Lime
GROW A PEAR - Angel's Envy, Bacardi, Pear Brandy, Remy 1738, Cinnamon, Chocolate Bitters
THE BERGAMONT - Lalo Tequila Blanco, Italicus, Grappa Artigiana Cividina,, Agave, Lime
TREATY OF VERSAILLES - Ketal One, Juliette Liqueur, Peach Puree, White Grape, Lemon
FIG OLD FASHION - Bulleit Bourbon, Black Infusions Fig, Demerara, Angostura & Orange

SPIRIT FREE 8

- EASY PEASY LEMON SQUEEZY** - Ginger Spiced Lemonade
THE REFRESHER - Cucumber, Pineapple, Basil
STRAWBERRY LIMEADE - Strawberry, Lime, Basil
VIRGIN HIBISCUS MULE - Hibiscus, Mint, Lime, Ginger
UPSIDE DAWN - NA Pale Ale, Athletic Brewing Co, CT
FREE WAVE - NA Hazy IPA, Athletic Brewing Co, CT
CERVEZA - NA Copper, Athletic Brewing Co, CT

60oz PITCHERS | 60

BLOODY MARY

MIMOSA

SANGRIA

WHITE | RED

WINES BY THE GLASS

SPARKLING

- CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV **16 / 60**
LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV **14 / 45**
PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV **15 / 55**
CHAMPAGNE - Lanson 'Le Black Label Brut,' Champagne, France NV **26 / 100**
CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV **14 / 45**

WHITE + ROSÉ

- CHARDONNAY** - Diatom, Santa Barbara, California 2022 **15 / 55**
ROSÉ - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 **15 / 55**
ALBARIÑO - Pazo de Lusco, Rias Baixas, Spain 2022 **17 / 65**
VIOGNIER - 'Conundrum' Fairfield, California 2021 **15 / 70**
GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2022 **17 / 65**
SAUVIGNON BLANC - Domaine Des Mazelles, Touraine, France 2022 **19 / 74**
BURGUNDY - Chateau du Bois de la Salle, Macon-Chaintre, France 2022 **17 / 65**

RED

- TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2019 **17 / 65**
PINOT NOIR - Boen, Sonoma County, California 2021 **19 / 75**
PINOT NOIR - La Crema, Willamette Valley, Oregon 2021 **19 / 75**
BAROLO - Terre di Bo, Piedmonte, Italy 2019 **21 / 80**
MALBEC - Baron La Rose, Bordeaux, France 2021 **16 / 60**
ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 **19 / 75**
GRENACHE BLEND - Domaine de Fontvive, Cotes du Rhone, France 2022 **18 / 70**
CABERNET SAUVIGNON - Jax Y3, North Coast, California 2021 **19 / 75**
MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021 **17 / 65**

DRAFT BEER 9

- FIVE BOROUGHS CITY LIGHT** - Lager, New York 4.2%
JAZZ CHICKEN BERRY BOMB - Blackberry Sour, Brooklyn 4.6%
GAFFEL - Kolsch, Germany 4.8%
SUPER BOCK - Pale Lager, Portugal 5.2%
WEIHENSTEPHANER - Hefeweizen, Germany 5.4%
BRAVEN BUSHWICK - Pilsner, New York 5.5%
ESTRELLA GALICIA - Lager, Spain 5.5%
MONTAUK WAVE CHASER - East Coast IPA, New York 6.2%
ACE JOKER - Hard Cider, California 6.9%
DEVIL'S PATH BY CATSKILL - Hazy IPA, New York 7.5%
DELIRIUM TREMENS - Blonde Ale, Belgium 8.5%

HAPPY HOUR

- DRAFT BEERS** 4
SIGNATURE COCKTAILS 10
SELECT WINES 8

CREMANT DE LOIRE ROSE
 Henry Varnay, Loire Valley, France

MONTEPULCIANO
 Tenuta I Fauri, Baldovino, Italy 2021

MALBEC
 Baron La Rose, Bordeaux, France 2021

GAVI DI GAVI
 Villa Sparina, Piedmonte, Italy 2021

CHARDONNAY
 Diatom, Santa Barbara, California 2022

SW EE TS

LUNCH DESSERTS

VANILLA PANNACOTTA *mixed berries* **13**

COOKIE PLATE *assorted cookies* **13**

AFFOGATO *vanilla ice cream, espresso, biscotti* **10**

SELECTION OF THREE SCOOPS **10**

Sorbet : *raspberry, apricot, coconut*

Ice Cream : *vanilla, dark chocolate, hazelnut*

TEA

6

Mademoiselle Grey

Apricot Ginger

English Breakfast

Chocolate Chai

Passion Green

Peppermint *Caffiene Free*

Chamomile *Caffiene Free*

Apple & Spice *Caffiene Free*

Drip **4**

Espresso **4**

Cappuccino **4**

Cafe Latte **4**