

Small Bites & Starters

Crab Cakes	21
Tomato-Basil "Arancini"	14
Steak Tartare	26
Blue Fin "Toro" Tuna Tartare	32
Chilled Prawn Cocktail	26
Garlic-Chili Chorizo Prawns	26
Chicken Noodle Soup	16
Tortilla Soup	17
Burrata Mozzarella, Roasted Pear & Prosciutto	19
Caesar Salad, Goat Cheese Tartine	18
Add Chicken	24
Add Shrimp	30

SANDWICHES, BURGERS & MELTS

Burrata & Roasted Pepper Sandwich	19
Basil Leaves, Basil Pesto Aioli, Sun Dried Tomatoes, Toasted Baguette	
"Grilled Cheese"	18
Comte, Gruyere, Caramelized Smoked Onion, Rustic Bread	
Fried Egg Sandwich	23
Vermont Cheddar, Crispy Bacon, Tomato-Quince Chutney, Ciabatta	
Mesquite Grilled USDA PRIME Black Angus Beef Burger	26
Vermont Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli, Fries	
The Bel Air "Club"	25
Maple Glazed Turkey, Smoked Ham, Gruyere, Fried Egg, Herb Aioli	

Large Plates

Soft French Style Omelet	22
Chanterelle Mushrooms, Gruyere, Smoked Bacon, Fingerling Potatoes	
Spaghetti "Arrabiatta" or Tomato-Basil	18
Add Meat Balls	28
Add Shrimp	32
Strozzapretti Pasta, Wild Field Mushrooms	24
Potato-Parmesan Gnocchi "Bolognese"	24
Sauteed Garlic Shrimp & Garganelli Pasta	32
Parsley, Sun Dried Tomatoes Lemon, Chili, White Wine	
Charcoal Grilled Prime New York Sirloin "Steak Frites"	48
French Fries, Sauce Béarnaise	
Roasted Atlantic Salmon	28
Toasted, Almonds, Celery Root Puree, Sauce Bordelaise	
Pan Roasted USDA Prime Filet of Beef "Au Poivre"	52
House Cured Smoked Salmon	24
Herbed Creme Fraiche, Capers, Chives, Onion, Toasted Brioche	
Selection of Six Artisanal Cheeses	34
Wildflower Honeycomb, Quince Paste	
Assorted Charcuterie & Salumi	32
Prosciutto Di Parma, Jidori Chicken Liver Pate, Lardo di Colonata, Calabrian Soppresata, Pancetta Di Piano, Porchetta Di Testa	
Mediterranean Mezze Platter	31
Hummus, Babaganoush, Marinated Feta, Roasted Peppers, Grilled Pita, Harissa Aioli, Za'atar, Falafel, Tahini	